

Para Comenzar

(TO BEGIN)

Cantabrian Anchovies in Olive Oil ~ 4

Boquerones ~ 4

House Marinated Olives ~ 4

Spicy Marcona Almonds ~ 4

Pickled Garlic, Pepinillos & Olives ~ 4

House Made Bread ~ 2

Quesos

(CHEESE)

Garrotxa, semi-soft, goat ~ 4

Idiazabal, firm, sheep ~ 4

Valdeon, semi-soft, blue ~ 4

Mahon Reserva, firm, cow ~ 4

La Serena, soft, sheep ~ 4

Cana de Cabra, soft, goat ~ 4

Pata Cabra, semi-firm, goat ~ 4

Cabrales, semi-soft, blue ~ 4

Manchego, firm, sheep ~ 4

Selection of Three ~ 11

Embutidos

(CURED MEATS)

Jamon Serrano ~ 10

Fuet ~ 7

Chorizo ~ 4

Salchichon de Vic ~ 8

House Made Terrina ~ 8

Lomo Embuchado ~ 8

Mixto (Taste of All) ~ 16

Pintxos

(SKEWERED)

“Pintxo Gilda” Anchovy, Olive & Piparra ~ 2.5

Artichoke, Boqueron, Olive, Bread ~ 2.5

Chorizo, Manchego & Pistachio Crusted Quince ~ 1.5

Jamón Wrapped Fig, Cabrales, Marcona Almonds ~ 2.5

Sopas & Ensaladas

(SOUPS & SALADS)

Salmorejo “Chilled Tomato & Bread Soup” & Jamon ~ 8

Heirloom Tomato Salad “Nestor” ~ 8

Path Valley Farm Mixed Bean Salad ~ 8

Baby Arugula, Peppers, Hard Boiled Egg & Boquerones ~ 8

Roasted Beets, Endive, Orange & Sheep’s Milk Cheese ~ 8

Montaditos

(OPEN FACED)

Grilled Country Bread, Tomato, Olive Oil & Salt ~ 5

With Jamón Serrano & Manchego ~ 7

“Marriage” Boqueron, Anchovies & Peppers ~ 7

Smoked Salmon on Toast with Yoghurt & Honey ~ 4

Warm Lionesa, Triple Cream Cheese & Bacon ~ 2.5

Bocadillos

(SANDWICHES)

Sauteed Morcilla (Blood Sausage) ~ 3.5

With Cabrales ~ 4

Sauteed Chorizo Picante ~ 3.5

With Idiazabal ~ 4

Bonito de Norte with Roasted Peppers & Onions ~ 3

Huevos & Frituras

(EGGS & FRIED)

Tortilla Espanola with Alioli & Sweet Hot Peppers ~ 8

Crispy Stuffed Squash Blossoms ~ 7

Croquetas de Jamón, Pickled Cucumbers ~ 6

Croquetas de Hongos, Baby Arugula ~ 6

Patatas Bravas ~ 6

Deviled Egg Stuffed with Ensaladilla Rusa ~ 2.5

Pescados & Mariscos

(FISH & SHELLFISH)

Sherry Glazed Halibut, Smoky Romesco ~ 13

Scallops, Roasted Cauliflower & Salbixtada ~ 14

Rhode Island Squid a la Plancha ~ 11

Mussels, Chorizo, Txakoli & Scallions ~ 11

Sauteed Shrimp, Garlic, Parsley & Lemon ~ 10

Grilled Octopus, Potato-Caper Salad, Pimenton ~ 12

Carnes

(MEATS)

Hanger Steak, Crushed Potatoes & Mojo Verde ~ 14

Grilled Chicken Brocheta “Pollo Loco” ~ 12

Sweetbreads, Tomatoes, Bacon & Green Beans ~ 14

Duck Breast, Baby Chard, Quince & Ginger Sauce ~ 14

Verduras

(VEGETABLES)

Grilled Scallions, Romesco & Sheep’s Milk Cheese ~ 7

Sauteed Pea Shoots ~ 6

Roasted Wild Mushrooms ~ 8

Sauteed Rapini, Garlic & Sherry ~ 6

Postres

(DESSERTS)

Laurel Panna Cotta, Strawberry Gazpacho, Polvoron ~ 8

Almond & Citrus Cake, Vanilla Ice Cream. Honey Tuile ~ 8

Crema Catalana, Raspberries ~ 8

Executive Chef ~ Haidar Karoum Chef de Cuisine ~ Rufino Bautista