



TAPAS FRIAS Y OSTRAS

5J - JAMON DE BELLOTA	30	ENSALADA DE LA HUERTA	12
<i>100% organic spanish ham, bread with tomato spread</i>		<i>mixed lettuce, spicy olives, endives, cucumber, onions, cherry tomatoes, herb dressing, quail eggs</i>	
GAZPACHO ANDALUZ	10	ENSALADA DE PERA CONFITADA	12
<i>cold tomato soup</i>		<i>baby kale, pear, pine nuts, cabrales cheese, herb dressing</i>	
CHEESE SELECTION	18	DAILY FRESH OYSTERS	14
		<i>mignonette, cocktail, horseradish sriracha</i>	
CURED MEAT SELECTION	18	SHOOTERS OYSTERS	14
		<i>pickle juice, sriracha, english cucumber, micro greens</i>	
MIXED SPICY OLIVES & HERBS	6	SMOKED OYSTERS	14
		<i>sherry vinegar, chorizo, olive oil, lemon air, micro greens</i>	

COMPARTIR

SERVING FOR TWO OR MORE

PAELLA MARY TIERRA 45 / 60		PAELLA MONTANERA 40 / 55
<i>surf and turf paella</i>		<i>meat paella</i>
	45 DAY AGED STEAK 18 oz	
	<i>potato purée, garlic chips, heirloom carrots</i>	
PAELLA MARISCO 45 / 60	65	PAELLA VEGETARIANA 36 / 48
<i>seafood paella</i>		<i>vegetable paella</i>

TAPAS CALIENTES

PIMIENTO DEL PADRON	8	SEPIA A LA PLANCHA	14
<i>shishito peppers, bonito flakes</i>		<i>cuttlefish, squid ink tempura vegetables</i>	
PATATAS BRAVAS	8	PULPO A LA GALLEGA	16
<i>fried potatoes, garlic aioli, brava sauce</i>		<i>octopus, boiled potatoes, paprika, spanish olive oil</i>	
BRUSSELS SPROUTS	8	RAZOR CLAMS	15
<i>san simone cheese, spicy olive oil</i>		<i>garlic, olive oil, parsley</i>	
GAMBA AL AJILLO	14	RABO DE BUEY	16
<i>shrimp, garlic, dried peppers, tio pepe</i>		<i>tempranillo braised oxtail, prawns</i>	
STEAMED MUSSELS	14	LAMB CHOP	14
<i>albariño wine, lemon, thyme, olive oil</i>		<i>pistachio mascarpone</i>	
PIMIENTO DEL PIQUILLO	10	CANALONES DE POLLO	12
<i>roasted spanish pepper, brandada de bacalao</i>		<i>spanish cannelloni, chicken, mushroom bechamel</i>	
SOPA DE MARISCO	12	SECRETO IBERICO	18
<i>seafood soup</i>		<i>grilled organic black pork</i>	

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness especially if you have a medical condition.

20% gratuity will be add to checks of parties of 6 or more guests.

Corkage fee \$20 per 750ml & \$35 for magnums no more than 2 bottles per table.

Please only 3 forms of payment by table.