



COLD TAPAS

5J - JAMON DE BELLOTA <i>100% organic spanish ham, bread with tomato spread</i>	30	COMPRESSED FRUIT SALAD <i>compressed watermelon in sangria, granny smith apples in mint, pine- apple in lime</i>	12
SALMOREJO <i>cold tomato soup, olive oil, bread</i>	10	PEAR CONFIT SALAD <i>baby kale, pear, pine nuts, cabrales cheese, herb dressing</i>	12
MIXED SPICY OLIVES & HERBS	6	DAILY FRESH OYSTERS <i>mignonette, cocktail, horseradish sriracha</i>	20
CHEESE SELECTION	18	SMOKED OYSTERS <i>sherry vinegar, chorizo, olive oil, lemon air, micro greens</i>	16
CURED MEAT SELECTION	18		

SHARING

SERVING FOR TWO OR MORE

SEAFOOD PAELLA	45 / 60	45 DAY AGED STEAK 18 oz <i>potato purée, garlic chips, heirloom carrots</i>	MEAT PAELLA	40 / 55
SURF & TURF PAELLA	47 / 62	65	RABBIT PAELLA	38 / 50
SQUID INK PAELLA	38 / 50	BAKED SEA BASS <i>potatoes, noras pepper, garlic, sherry vinegar</i>	VEGETARIAN PAELLA	38 / 50
		38		

HOT TAPAS

PIMIENTO DEL PADRON <i>shishito peppers, bonito flakes</i>	8	RABAS DE POLLO <i>fried chicken breast strips, red mojo</i>	14
PATATAS BRAVAS <i>fried potatoes, garlic aioli, brava sauce</i>	8	PULPO A LA GALLEGA <i>octopus, boiled potatoes, paprika, spanish olive oil</i>	16
BRUSSEL SPROUTS <i>san simon cheese, spicy olive oil</i>	8	SEPIA A LA PLANCHA <i>cuttlefish, squid ink tempura vegetables</i>	15
GARLIC PRAWNS <i>dried peppers, tio pepe</i>	14	RABO DE BUEY <i>tempranillo braised oxtail, prawns</i>	16
STEAMED MUSSELS <i>spanish white wine, lemon, thyme, olive oil</i>	16	LAMB CHOP <i>pistachio mascarpone</i>	16
PIMIENTO DEL PIQUILLO <i>roasted spanish pepper, brandada de bacalao</i>	10	CANALONES DE POLLO <i>spanish cannelloni, chicken, mushroom bechamel</i>	12
GARLIC CHICKEN <i>potatoes, garlic, sherry vinegar</i>	12	SECRETO IBERICO <i>grilled organic black pork</i>	18

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 per table.



SPECIALTY BREAKFAST

AMERICAN BREAKFAST	20	SMOKED SALMON BAGEL	16
<i>two eggs your way, potatoes, grilled tomato, greek yogurt, choice of bacon, sausage links or ham, includes toast, juice or coffee</i>		<i>smoked salmon, bagel, capers philadelphia cream cheese, tomato, onions</i>	
HEALTHY START	16	HAM BOCADILLO	12
<i>spinach, tomato, egg white omelet served with melon, berries, includes gluten free toast</i>		<i>jamon serrano, tomato manchego cheese, baguette</i>	
PICASO OMELET	16	CORNED BEEF HASH	16
<i>select three: peppers, onions, mushroom, tomato, cheddar, jack cheese, ham, bacon, smoked salmon; served with potatoes</i>		<i>sunny side eggs, cheddar cheese, potatoes</i>	
SPANISH TORTILLA	14	EGG BENEDICTS	14
<i>eggs, potatoes, onions, peppers, tomato toast</i>		<i>ham, poached eggs, hollandaise sauce</i>	
BROKEN EGGS	12	POACHED TOAST	14
<i>over easy eggs, chorizo, spinach, house cut fries</i>		<i>poached egg, house bread toast, avocado spread, olive oil, sea salt</i>	
STEEL CUT OATMEAL	11	TOMATO TOAST	6
<i>brown sugar, raisins</i>		<i>house bread toast, tomato jam add sobresaes cured meat \$5</i>	
GREEK YOGURT GRANOLA	11	WARWICK FRENCH TOAST	12
<i>house made granola mix, honey, fresh berries, greek yogurt</i>		<i>home made brioche bread add one: bananas, strawberries, blueberries</i>	
FRESH FRUIT BOWL	8	PANCAKES OR BELGIUM WAFFLES	11
<i>seasonal fresh fruits, berries, greek yogurt</i>		<i>add one: chocolate chip, bananas, strawberries</i>	

BEVERAGE SELECTION

LAVAZZA DARK ROAST COFFEE	5	BREAKFAST SHAKE	9
LAVAZZA ROBUSTO ESPRESSO	5	<i>almond milk, banana, berries, spinach, baby kale, flaxseed</i>	
CAPPUCCINO OR LATTE	6	MILK	4
SILK ROAD ORGANIC TEA	5	FRESH JUICE	6
<i>earl grey, green, english breakfast, chamomile, rooibos, mint</i>		<i>grapefruit, orange</i>	
MIMOSA or BLOODY MARY	7	OTHER JUICES	5
		<i>apple, cranberry, grape</i>	

SIDES 5

AVOCADO, BACON, SAUSAGE, HAM, CHORIZO, GREEK YOGURT, ASSORTED CEREAL, BAGEL, TOAST, POTATOES,

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