



tapas

pancetta de cerdo | 15
blueberry pecan glazed pork belly, manzano pepper, jicama, pickled raisin

queso de cabra | 14 GF
herbed goat cheese, sherry tomato jam, buttered polenta bread

gambas | 14 GF
shrimp, garlic, tomato, white wine, espelette toast

patatas bravas | 10 GF
fingerling potatoes, garlic aioli

aceituna | 5 GF
olives, garlic, orange, grilled bread

pimientos | 8 GF
shishito peppers, flaky salt, garlic aioli, fennel pollen

mejillones | 14 GF
mussels, white wine, chorizo, saffron

datiles | 11 GF
dates, marcona almonds, bacon, bravas sauce

ensalada de patatas | 8 GF
potato salad, garlic

empanada | 15
chicken, mushroom

almeja | 14 GF
little neck clams, lobster froth, fennel

carne tirade | 16
short rib, piquillo jam, pickled peppers, goat cheese, arugula, flatbread

cangrejo | 16 GF
crab salad, onion, calamansi, avocado, cucumber

bruselas | 9 GF
fried brussels sprouts, whole grain balsamic glaze

GF- always gluten free

GF- gluten free by request

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

paellas

available in half or full portion

paella de valencia | 31/53 GF
seared pork, shrimp, Calabrian chili, garlic, pepper, onion, orange

paella de diablo | 31/53 GF
spicy chorizo, shrimp, chicken, onion, pepper, garlic, peas, spicy aioli

paella de verduras | 28/48 GF
peppers, onions, mushrooms, zucchini, peas, fried polenta

paella de mariscos | 36/54 GF
peppers, onions, peas, mussels, clams, shrimp

entradas

pollo | 29
airline chicken breast, serrano ham, fennel, potatoes, zucchini, carrot, pearl onion, garlic chicken jus

filete de lomo | 46
10oz prime striploin, potato puree, roasted mushrooms, spring onion

ensaladas

ensalada de la casa | 8 GF
house salad, vinaigrette

tomate | 11 GF
heirloom tomato salad, burrata, plum, fig balsamic

embutidos y quesos

tasting plato
serrano, calabrese, drunken goat, idiazabal, strawberry fig jam, whole grain mustard, guindilla peppers | 28

chorizo | 8

fuet | 11

iberico | 9

calabrese | 9

5J iberico arugula, lemon oil, idiazabal | 52

triple cream saint andres honeycomb | 8
idiazabal quince | 8

drunken goat apple butter | 8

truffle gouda | 8

postres

baklava | 13
Spanish baklava, cherry sangria, chocolate, honey ice cream

pastel de nutella | 12
flexible chocolate ganache, dehydrated mousse, salted brown butter Nutella cake, banana puree

churros strawberry + sugar | 10

signature cocktails

elderflower | Empress gin, St. Germaine, elderflower tonic | **16**
passionfly | Patron tequila, passionfruit, fresh lime juice, grapefruit | **15**
sangarita | house margarita + Mallorca melon sangria | **16**
guava mojito | Bacardi rum, guava, mint, club soda | **16**
carajillo | espresso, Licor 43, bourbon cream | **15**
edge of spain | Ketel peach+orange blossom, orange, housemade grenadine | **16**

eternal sunshine | Empress gin, fresh lemon, mint, pomegranate | **16**
smokey pear | Casamigos mezcal, prickly pear, grapefruit juice, agave | **17**
rosa | Ketel one grapefruit+rose vodka, cranberry, Giffard orgeat | **15**
agua de valencia | Tito's vodka, Roku gin, Freixenet cava + fresh orange juice | **16**
bourbon martini | Bulleit bourbon, bourbon cream, Godiva dark chocolate | **16**

old fashioned

classic | Bulleit bourbon, Angostura bitters + house simple syrup | **15**
cherry vanilla | Bulleit bourbon, cherry, house vanilla bean syrup | **15**
honeynut | Bulleit bourbon, fresh honeycomb, black walnut | **16**
Jerez | Fundador Brandy de Jerez, Licor 43, house vanilla bean syrup, cherry vanilla bark | **16**
mezcal | Del Maguey Vida mezcal, agave, Aztec chocolate | **16**

sangrias

mallorca melon sangria | red wine, Cointreau, pisco, lemon, Mallorca melon tea | **15**
tequila sangria | white wine, tequila, prickly pear, orange, grapefruit, agave | **16**
sangria del sol | white wine, brandy, pineapple, passionfruit, guava | **16**

mixologist Antonio Castillo

red wine

palacios remondo "la montesa" | 2017 | rioja | Alfaro | Spain | **14**
numanthia termes | 2016 | tempranillo | Toro | Spain | **19**
embruix | 2019 | garnacha blend | Porrera | Spain | **18**
decoy | 2019 | pinot noir | Hopland | California | **18**
meiomi | N/A | pinot noir | Acampo | California | **16**
hahn | 2019 | cabernet sauvignon | Soldad | California | **13**
simi alexander | 2018 | cabernet sauvignon | Sonoma County | California | **18**
catena | 2018 | malbec | Mendoza | Argentina | **15**

white wine

martin codax | 2018 | albarino | Rias Baixas | Spain | **16**
zenato delle venato | 2020 | pinot grigio | Venato | Italy | **13**
dr. loosen | 2018 | riesling | Qualitätswein | Germany | **12**
kim crawford | 2019 | sauvignon blanc | Marlborough | New Zealand | **17**
sonoma cutrer | 2017 | chardonnay | Russian River Valley | California | **17**
biagio | 2020 | moscato d'asti | Italy | **13**
whispering angel | 2018 | rose | France | **17**

sparkling | 14

freixenet | cava brut | Spain |
minonetto | prosecco brut | Italy |
francois montand | rose brut | France |
lamarca | prosecco brut | Italy |

draft beer | 8

3 floyds gumball head | wheat, Indiana 5.6% | **8**
gummypocalypse | imperial pale ale, Illinois 5.2% | **8**

craft beers | 8

half acre daisy cutter | pale ale, Chicago 5.2%
lagunitas | imperial pale ale, Chicago 6.2%
guinness nitro cold brew | stout, Dublin 4%
3 floyds zombie dust | pale ale, Indiana 6.2%
allagash white | wheat, Maine 5.2%

traditional beers | 6

estrella damm Spain 5%
coors light Colorado 4.2%
amstel light Netherlands 3.5%
heineken Netherlands 5%
stella artois Belgium 5%
modelo Mexico 4.4%

