

## TAPAS SMALL PLATES

### PAN TUMACA

Country bread, tomato, hojiblanca, olive oil 14 (V)

### COLIFLOR

Tricolor cauliflower, Greek yogurt, sweet pimenton citrus 19 (V, D)

### BRAVAS MARINAS

Kennebec potatoes, caviar, bottarga, citrus-soy brava emulsion 21 (SY)

### ARUGULA SALVAJE

Wild arugula, radish, asparagus

Idiazabal cheese, spring onions, Mircona almonds cabernet vinaigrette 23 (GF, N, D, V)

### SETAS AL MOJO

Shiitake, capricho goat cheese, cilantro mojo seaweed-plankton butter 21 (D, GF, V)

### SHISHITOS

Shishito peppers, escama sea salt 14 (GF, VG)

### BERENJENA

Japanese eggplant, pistachio-anchovy aioli rice crumble 19 (N)

## ARROZ RICE (Intended for sharing)

### ARROZ DE VERDURAS EN COSTRA

Calasparra rice, cauliflower, artichokes, bell peppers garbanzos, Baztan cheese and egg crust 45 (GF, V, D)

### ARROZ VASCO

Bomba rice, bacalao, manila clams, shrimp sepia, parsley broth 47 (GF, SH)

## PESCADO FISH

### LUBINA AL AJO AZAFRAN

European bass, grilled artichokes, kabocha squash, pine nuts, black cherries, pickled garlic-saffron emulsion 39 (GF, N)

## CARNE MEAT

### POLLO AL CARBÓN

Free-range chicken, Judion beans, sweet onions, winter greens, cabernet vinegar glaze 37 (GF, D)

### HAMBURGUESA IBÉRICA

Angus prime beef burger, arzúa cheese, piquillo pepper, patatas bravas 34 (D, SE)

### ENTRAÑA

Herb dusted prime hanger steak, harissa-romesco, sea salt 39 (GF, N)

### CHULETON (for two or more, subject to availability)

2.2-lb Pat LaFrieda prime dry aged rib eye (bone-in), fingerling potatoes, mushrooms, piquillo peppers, garlic mojo 160 (GF)

## POSTRES DESSERT

### PASTEL DE QUESO VASCO

Basque burnt cheesecake 16 (GF, D)

### TORRIJA

Brioche bread pudding, passion fruit, double cream, orange marmalade 16 (D)

(GF) Gluten Free (V) Vegetarian (VG) Vegan (SH) Contains Shellfish (N) Contains Nuts (D) Contains Dairy (SY) Contains Soy (SE) Contains Sesame

If you have food allergies or dietary restrictions, please advise with your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Menu items subject to change due to market availability. In typical Spanish style, food comes out when ready.

### CROQUETAS

Daily croquetas, seasonal aioli 18 (D)

### ENDIVIAS

Red Belgium endives, cured anchovies, toasted nuts Manchego cream cheese, piparra pepper 20 (GF, N, D)

### PANCETA AL GOCHUJANG DE LODOSA

Seared pork belly, cured cucumbers, Lodosa gochujang pumpkin seed, pumpkin seed vinaigrette 23 (N, SE)

### PULPO CON CENIZAS

Canary Island octopus, calçot aioli, seaweed, capers black beans, meyer lemon 37 (GF)

### CRUDO

Faroe Island salmon tartare, borage cress beets, red onions, spiced sesame oil 25 (SY, SE)

### IBERICO

Cinco Jotas ibérico ham, salmorejo Andalusian crackers 41 (N)

## FIDEOS SPANISH PASTA

### ROSSEJAT RÁPIDA

Toasted fideo, chicken breast, fava beans chorizo, clams, saffron aioli 34 (SH)

## PLANT-BASED VEGAN ENTREE

### MORCILLA DE LA HUERTA

Burgos style vegan blood sausage, Piquillo pepper sofrito vegan feta, vegetable crisps, green mojo 29 (VG, GF)