

Please remember there is a 1.75hr dining window per table

BIENVENIDOS!

PLEASE CONSIDER USING CONTACTLESS PAYMENT BY SCANNING THE QR CODE ~PLEASE NOTIFY YOUR SERVER ABOUT ANY FOOD ALLERGIES~
Eating raw or lightly cooked meats, poultry, seafood, shellfish, eggs, unpasteurized milk may increase risk of foodborne illness*

Tablas de Quesos y Charcuteria: an excellent start or finish to your "tapeo". Pair w/Sherries, sparkling, & fortified wines

- ___ \$5/\$10 Pan Casero (Wood Fired, Hearth Baked, Cold Fermented Bread, non-GMO organic Flour, Wild Yeast, Spring Water, Salt)
- ___ \$8/\$16 Pla' Piqueno (unassuming plate of Queso Manchego, Apple, organic Sourdough Bread)
- ___ \$10/\$20 Pan Tomate (toasted Sourdough, Smoked Tomato Rub, Queso Burrata, Mojo Verde)
- ___ \$14/\$28 Membrillo (earthy, unctuous Queso Valdeon Blue, tartly sweet Quince Paste, Apple, Bread)

\$7 Tapa/\$14 Racion

- ___ Papas Bravas (lightly spicy roasted Yukon Gold Potatoes w/Harissa, Herbs, Grey Sea Salt, Garlic Alioli)
- ___ Tomates Asados (hot smoked Roma Tomatoes w/Arbequina-Picual Olive Oil, Herbs, Grey Sea Salt)
- ___ Tortilla Espanola (Forrest Green Farm Pastured Eggs, Yukon Golds, Sweet Onions, Arbequina olive oil, Grey Sea Salt)
- ___ Hummus (our take on the classic spread of Chickpeas, Lemon, Garlic, Tahini, Pimenton and Olive Oil w/Bread)

\$9 Tapa / \$18 Ración

- ___ Datil con Tocino (organic Medjool Dates wrapped in Applewood-smoked Bacon, oven-roasted crispy)
- ___ Ensalada Arugula (org Baby Arugula, Tomato, queso Manchego, Farm Egg, aged Sherry Vin)
- ___ Ensalada Lechuga (RR baby lettuces, toasted pine nuts, Sultanas, Mango Vinaigrette, queso Manchego)
- ___ Chorizo (the eponymous Pork Sausage w/Pimenton, Garlic grilled w/Piparras, Bread)
- ___ Broccolini (verdant stalks of the vibrant veggie, sweetly sautéed w/Vermouth, Garlic, Grey Sea Salt)
- ___ Coliflor (tender organic Cauliflower roasted w/Coconut Milk, Ginger, Turmeric, Grey Sea Salt)
- ___ Papas con Crema (a molten medley of Yukon Gold Potatoes, Sweet Onion, Cream, Herbs, Manchego and Black Truffle)

\$11 Tapa / \$22 Ración

- ___ Arroz Con Pollo (sumptuous organic Chicken, aged Calasparra Rice, Saffron, Sofrito, Crema)
- ___ Jamon Y Queso (mouthwatering pairing of Jamon Serrano Reserva and Queso Manchego)
- ___ Queso y Alcachofa (roasted Artichoke Hearts, Sweet Onions, Garlic, Herbs, Goat Cheese w/Bread)
- ___ Ensalada de Atun (Salad of Confit Yellowfin Tuna, Capers, Onion, Herbs w/baby Arugula, Tomato, Manchego, Sherry Vin)
- ___ Bocadillo (delectable sandwich of Jamon Serrano, Queso Manchego, Garlic Alioli on a crusty Roll)
- ___ Hamburguesa (Lamb & Beef slider w/Feta, Harissa Mayo, Baby Lettuces, Brioche Roll, Pickled Veggies)

\$13 Tapa / \$26 Racion

- ___ Alitas (wood grilled organic Chicken Wings, Sriracha Honey, spicy WarPar Farm pickled Guindillas peppers)
- ___ Mejillones (Plump Maine Blue Mussels, Garlicky Saffron Sofrito, Sweet Vermouth, Bread)
- ___ Hongos (Sharondale Farm exotic 'Shrooms, pressure cooked Faro, Lacinato Kale, Vermouth, Sweet Butter, Black Truffle, Manchego)

\$15 Tapa/\$30 Ración

- ___ *Atun a la Parilla (gorgeous Yellowfin Tuna grilled RARE ONLY w/smoked tomato alioli, grey sea salt)
- ___ Cacerola (lightly spicy stew of Rabbit, Chicken, AOF Smoked Pulled Pork, Rock Shrimp, Bell Pepper, Sweet Onion w/Bread)
- ___ Birria de Res (Organic beef braised w/Jamon Serrano-Guajillo Pepper Consomme, Red Onion-Jicama Salad, Radish, Bread)

\$16 Tapa / \$32 Racion

- ___ *Carne Asada (grass finished Angus hanging Tenderloin GRILLED VERY RARE ONLY w/Duckfat Tortilla, smoked tomato alioli)
- ___ *Gambas a la parilla (wild caught Gulf Shrimp grilled on parilla, Catálan-style in the shell, w/ garlic alioli, grey sea salt)
- ___ Bocato (braised AOF Pork Cheek, Caramelized Onion, Queso Grayson, Sauce Especial, Brioche Roll)

\$17 Tapa/ \$34 Racion

- ___ Chuletas (NZ Baby Lamb Chops grilled Rare, Herbaceous Mojo Verde, Duckfat Tortilla, Grey Sea Salt)

\$38 Paella for 2 (NC Rock Shrimp, Maine Blue Mussels, Organic Chicken, House Chorizo, Aged Calasparra Rice, Saffron Sofrito)

POSTRES \$8

Chocolate Sangria Cake (Raspberry Coulis, Vanilla Crème Fraiche)

Lemon-Goat Cheese Cheesecake (Ginger Snap Crust, Raspberry Coulis, Vanilla Bean Crème Fraiche)