

Pintxos

Gildas, Boquerones, 3
Piquillo Pepper, Olive

Lamb Rilette, Grilled Baguette, 3
Olive Tapenade, Pistachio

Chorizo, Manchego, 4
Guindilla Chilis, Dijon

Jamón Croquettes, 4
Mojo Picón

Medjool Dates, Bacon, (2) 4
Wildflower Honey, Chèvre

Dessert

Espresso Chip Ice Cream, 4
Marcona Almonds

Toasted Coconut Sorbet, 4
Chocolate Sauce

Vanilla Ice Cream, 4
Hot Buttered Rum Sauce

Apple Cider Granita, 4
Candied Ginger

Sourdough Apple Fritters, 9
Hot Buttered Rum Sauce

Churros y Chocolate, 9
Chocolate Sauce, Cajeta

Chocolate Pot De Crème, 9
Brown Butter Madeleine

Raciones

Pan Con Tomato, Pan Rústico, Tomato, Fleur de Sel 6

Spanish Olives, Lemon, Garlic, Rosemary 6

Marcona Almonds, Thyme, Lemon Fleur de Sel 6

Boquerones, Espelette, Parsley, Toasted Garlic 10

Cantabrian Anchovies, Piquillo Peppers, Arbequina Olive Oil 11

Jamón Serrano, Manchego, La Peral, Ajo Dulce, Pumpnickel Tostado 16

Cropwell Bishop Creamery Blue Stilton, Glass of Sauternes, Château Les Mingets 2013 (3oz) 28

Tapas

Galician Style Beef Empanada, Sauce Tximitxurri 5

Soup of Fairytale Pumpkin, Poblano Peppers, Pepitas, Crispy Sage 10

Mesclun, Apples, La Peral, Pistachio, Honey Banyuls Vinaigrette 11

Patatas Bravas, Mojo Picón, Sour Mayonesa, Scallions 11

Wood Grilled Raddichio, Px Reduction, Bosc Pears, Hazelnuts, Manchego 12

Corned Wagyu Beef Tongue, Green Peppercorns, Egg, Sauce Gribiche 13

Mussels, White Wine, Pommes Frites, Roasted Garlic Aioli 15

Shrimp, Burnt Garlic, Guindilla Chilis, Preserved Lemon 15

Entradas

Charred Noodles, Butternut Squash, Chanterelle Mushrooms, Chives, Orange 28

Pork Secreto Steak, Raclette Croquettes, Kholrabi, Mustard Greens, PX Reduction 29

Sockeye Salmon, Haricot Verts, Roasted Turnips, Rosemary Picada 32

Wood Grilled Ribeye Steak, Pommes Lyonnaise, Black Garlic Butter 44

**Thank you for dining with us.
When you are not seated at your table
we ask that you please wear a
facemask at all times.**

