



dinner

Mon-Wed, 5:30pm - 11:00pm

Thu-Sat, 5:30pm - 12:00am

Sun, 5:30pm - 10:30pm

SOPAS

Lentejas 8

lentils, beef, carrot, onion, croutons

Maiz Dulce 7

sweet corn, white onion, milk, roasted corn kernels, served

Pollo 7

chicken, carrot, potato, corn, queso fresco

ENSALADAS

Española 11

frisée, asparagus, grapes, toasted almonds, cabra cheese, sherry vinaigrette

Cobb 12

grilled free-range chicken breast, romaine, bacon, egg, cabrales cheese, avocado, balsamic vinaigrette

with shrimp 14

with yellowfin tuna 16

Mixta 10

organic mixed greens, tomatoes, red onions, honey-sage

Pollo y Hongos 12

grilled free-range chicken breast, mesclun greens, mushrooms, manchego cheese, hearts of palm, croutons,

CHARCUTERÍA

Jamón Serrano, Redondo Iglesias Black Reserve

dry-cured spanish ham, aged 18 months

Prosciutto Americano, La Quercia (Norwalk, Iowa)

dry-cured ham, humanely-raised and antibiotic free pork

Coppa, Molinari (San Francisco, CA)

dry-cured pork shoulder, seasoned, mild

Salame Nostrano, Fra' Mani (Berkeley, CA)

coarsely ground, mild and sweet flavor

Chorizo, Palacios (La Rioja, Spain)

dry-cured pork sausage, sweet smoked paprika, mild

Plate of Three 16 ◦ Plate of Five 24

QUESOS

Garrotxa (Catalonia, Spain)

pasteurized goat milk, yogurty flavor, dense, moist, aged 2

Green Hill, Sweet Grass Dairy (Thomasville, Georgia)

pasteurized cow, camembert-style, creamy, grass &

Pata Cabra (Aragon, Spain)

pasteurized goat milk, pungent, tangy, aromatic, aged 2

Wisconsin)

pasteurized cow, firm, bold & smooth flavor, aged 12

Cheddar, Mrs. Quicke's (Devon, England)

raw cow, fruity, nutty and grassy flavors, aged 9-12

Aged Manchego, Don Juan (La Mancha, Spain)

pasteurized sheep, dense, smooth, nutty, aged 1 year

Vermont)

raw cow, hazelnut, dark chocolate and licorice spice, aged 4

Plate of Three 14 ◦ Plate of Five 21

COCAS (CATALAN FLAT BREAD)

Pipa 13

sliced chorizo, artichoke, tomato, piquillo peppers,

Hongos y Higos 14

wild mushrooms, serrano ham, figs, manchego cheese, caramelized onion, almonds, truffle oil

Cangrejo 15

crab meat, goat cheese, tomato, green & red bell peppers, jalapeño, mustard oil

Bistec 14

grilled skirt steak, goat cheese, tomato, red onion, cabbage, chimichurri, jalapeño

Vegetales 11

roasted eggplant puree, roasted red peppers, tomato, corn, broccoli, cabra cheese

PINCHOS (SKEWERS)

(coriander & paprika marinade, hazelnut-romesco dipping

de Pollo 11

free-range chicken breast

de Carne 13

hangar steak

CROQUETAS

Bolas de Queso 10

goat cheese, tricolor bell peppers, white wine dipping sauce

Champiñones 10

mixed wild mushrooms, rosemary, thyme, garlic, truffle

Pollo y Platano 10

chicken, green plantain, sofrito, tabasco aioli

Jamon 10

Ham, Caramelized onions, sherry dipping sauce

TAPAS

Gambas al Ajillo 14

sautéed Ecuadorian shrimp, garlic, chilies

Crispy Calamari 13

lightly floured calamari rings, smoked paprika aioli, cabbage

Pulpo Gallego 13

sautéed octopus, roasted potatoes, black olives, paprika

Scallops a la Plancha 16

diver scallops, sautéed spinach with manchego cheese sauce, caramelized onions, crisp serrano ham bits

Stuffed Piquillos 12

piquillo peppers, crabmeat, shrimp, piquillo aioli

Baby Chorizos 10

white wine, olive oil, garlic

Piggy Back Dates 10

almond-stuffed, bacon-wrapped dates, endive leaves,

Beef Meatballs 12

sofrito, green pepper demi-glaze, crème fraîche, tomato

Spanish Olives 5

manzanilla, arbequina and nicoise olives

Tortilla Española 8

traditional spanish potato, onion & piquillo pepper omelet

Champiñones al Ajillo 9

wild mushrooms, garlic, white wine, olive oil

Patatas Bravas 6

sliced crisp potatoes, brava aioli

Catalan Spinach 7

sautéed organic spinach, figs or golden raisins, olive oil,

Jumbo Asparagus 10

grilled asparagus, avocado aioli

Y MAS

Lobster Paella 26

half lobster, saffron valencia rice, shrimp, scallops, clams, mussels, chorizo, tomato escabeche

Arroz con Pollo 19

paprika-flavored rice, free-range chicken, chorizo, green peas, piquillo peppers, black olives

Tuna Pequeña 18

pan-seared tuna, sautéed spinach, wasabi aioli, toasted