



lunch
Mon-Fri, noon-5pm

SOUPS

Beef Lentil 8

carrot, onion, croutons

Chilled Spring Pea 7

tarragon, chive blossom

Chicken 7

carrot, potato, corn, queso fresco

SALADS

Cobb 12

grilled free-range chicken breast, romaine, bacon, egg, blue cheese,

avocado, tomato, balsamic vinaigrette

with shrimp 14

with yellowfin tuna 16

Grilled Shrimp "Greek" 15

iceberg, feta cheese, celery, cucumber, radish, tomato, pickled onion, olive,

lemon-oregano vinaigrette

Chef 12

romaine, smoked country ham, all-natural turkey, cheddar, egg, cherry

tomato, russian dressing

Seared Yellowfin Tuna Nicoise 16

cherry tomato, green beans, egg, mesclun greens, sun-dried tomato

vinaigrette

Chicken-Mushroom 12

grilled free-range chicken breast, mesclun greens, mushrooms, manchego

cheese, hearts of palm, croutons, lemon dressing

Grilled Scottish Salmon 14

fava bean, baby arugula, sun-dried tomato, passion fruit vinaigrette

SANDWICHES

(with french fries, potato chips or organic greens)

Turkey Breast 12

turkey bacon, lettuce, tomato, apple-piquillo pepper relish

Serrano Ham 14

18-month-aged serrano, aged manchego cheese, tomato, honey aioli

Skirt Steak 12

spicy mustard mayo, tomato

add Monterey Jack cheese \$1

Caprese 11

tomato, fresh mozzarella, basil aioli

add grilled chicken breast \$3

Chicken Club 14

boneless half chicken, chorizo, smashed avocado, romaine, mayo

Ham & Cheese 13

smoked country ham, gruyere, pickles, whole grain mustard

BLT 11

applewood-smoked bacon, basil purée, arugula, tomato, lemon mayo

BURGERS

(with french fries, potato chips or organic greens)

Char-Grilled Cheeseburger 12

8 oz. Pat LaFrieda patty, american cheese, lettuce, tomato, red onion, sesame

bun

add cheddar, blue or feta cheese \$.5

add bacon or mushrooms \$1.5

add caramelized onion \$.5

Grilled Yellowfin Tuna Burger 14

chipotle mayo, yuzu pickles, sesame bun

Portobello Mushroom "Burger" 11

caramelized onion, mozzarella cheese, truffle trumpet aioli, sesame bun

PINCHOS (SKEWERS)

(coriander & paprika marinade, romesco dipping sauce)

de Pollo 11

free-range chicken breast

de Carne 13

skirt steak

CROQUETTES

Goat Cheese 10

tricolor bell peppers, white wine dipping sauce

Mushroom 10

mixed wild mushrooms, rosemary, thyme, garlic, romesco sauce

Chicken 9

green plantain, sofrito, tabasco aioli

Seafood-Chorizo 11

shrimp, scallops, chorizo, green peas, rice flour, horseradish aioli

TAPAS

Gambas al Ajillo 14

sautéed Ecuadorian shrimp, garlic, chilies

Crispy Calamari 13

lightly breaded calamari rings, smoked paprika aioli, cabbage

Stuffed Piquillos 12

piquillo peppers, crabmeat, shrimp, piquillo aioli

Patatas Bravas 6

sliced crisp potatoes, spicy mustard aioli

Baby Chorizos 10

white wine, olive oil, garlic

Tortilla Española 8

traditional spanish potato, onion & piquillo pepper omelet

Wild Mushrooms 9

wild mushrooms, garlic, white wine, olive oil

Catalan Spinach 7

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

Jumbo Asparagus 10

grilled asparagus, avocado aioli

SIDES

Onion Rings 6

French Fries 5

Mixed Greens Salad 8

Chefs Virgilio de la Cruz & Freddy de la Cruz