

LUNCH

SALADS

Add to any Salad: Avocado, Salmon, Tuna, Shrimp, Chicken, Steak

CAESAR SALAD*

Baby gem, Marcona almonds, white anchovies, Manchego cheese

MARKET SALAD

Market lettuces, spring herbs, creamy garlic dressing

BOWLS

GRILLED SALMON*

Grilled salmon, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

ROASTED CHICKEN*

Oven roasted free range chicken, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

TUNA CRUDO*

Ahi tuna crudo, sliced avocado, black rice, grape tomato, fava bean, citrus vinaigrette, fresh chives

SANDWICHES

All sandwiches served with house-made chips or salad

SERRANO HAM

Serrano, Manchego, tomaquet on crispy baguette

ESCALIVADA

Fire roasted vegetables, labne yogurt on crispy baguette

CHEESEBURGER*

6 oz smash patty, Chorizo jam, Mahón cheese, pickled shallots, garlic allioli

ROASTED CHICKEN*

Oven roasted free range chicken, romesco sauce, garlic allioli, red leaf lettuce on crispy baguette

MEATBALL

House made pork and beef meatballs, tomato sauce, sheep's milk cheese crumbles on crispy baguette

"MORUNO" LAMB*

Seared lamb, salsa verde, labne on crispy baguette

SUBSTITUTE: truffle fries or patatas bravas for chips

TAPAS LUNCH

A selection of our best and quickest tapas, served to share amongst the table. Dessert included.

Choose 2 of the following per person:

MEATBALLS

FRIED ARTICHOKE*

SERRANO HAM CROQUETTES

MUSHROOM CROQUETTES*

MARKET SALAD

CRISPY BRUSSELS SPROUTS

ESCALIVADA

PATATAS BRAVAS*

LAMB SKEWER*

TORTILLA ESPAÑOLA*

DESSERT CHURROS CON CHOCOLATE

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



TAPAS

VEGETABLES

MARINATED OLIVES

Selection of citrus marinated olives from Spain

PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

SHISHITO PEPPERS

Blistered Shishito Peppers, coarse sea salt

MUSHROOM CROQUETTES*

Creamy mushroom croquettes, truffle allioli

TORTILLA ESPAÑOLA*

Traditional Spanish frittata of eggs, confit potatoes, onions, garlic allioli

FRIED ARTICHOKE*

Artichoke hearts, citrus allioli

CRISPY BRUSSELS SPROUTS

Brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

MARKET SALAD

Market lettuces, spring herbs, creamy garlic dressing

CAESAR SALAD*

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

PATATAS BRAVAS*

Crispy potatoes, salsa brava, pimentón, garlic allioli

MUSHROOM COCA

Grilled flatbread, rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

ESCALIVADA

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil, served with focaccia
ADD White Anchovies

MEAT

BIKINI*

Jamón Serrano and Burrata grilled cheese sandwich, truffle allioli

BACON-WRAPPED DATES

Stuffed with almonds and Valdeón blue cheese

MINI HAMBURGER*

Beef burger, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

CHORIPÁN*

Don't call it a hot dog! Chorizo, garlic allioli, salsa verde, brioche roll

SERRANO HAM CROQUETTES

Creamy Jamón croquettes, quince purée

LAMB SKEWERS*

Two seared marinated lamb skewers, pickled shallots, salsa verde

MEATBALLS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

GRILLED IBÉRICO PORK*

Ibérico Pork, Marcona almond Salbitxada, sherry vinegar fried egg. This premium pork is served medium-rare.

TOP SIRLOIN STEAK*

Roasted carrot puree, mojo verde, grilled lime

ROASTED CHICKEN

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

SEAFOOD

GILDAS

Skewered anchovy, Manzanilla olive, piparra

EL MATRIMONIO

Boquerones, salt-cured anchovies, piquillo peppers, Kumato tomato, sherry vinegar reduction, fennel pollen, on toasted sourdough

TUNA CRUDO*

Ahi Tuna crudo, avocado, red onion, diced cucumber, cilantro lime marinade

BOQUERONES

Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

GAMBAS AL AJILLO

Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

SEARED OCTOPUS

Seared octopus, Manzanilla olivada, olive oil crushed potatoe

MUSSELS AND CHORIZO

Steamed mussels, Basque cider, chorizo palacios, fennel, lemon, parsley



For parties of 6 or more, a taxed 20% service charge will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

