

# PRE-THEATRE MENU

\$36 per person

Our favorite and most quickly prepared tapas, served to share

## TO START | SELECT 1 FOR THE TABLE

### PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

### PIMIENTOS DE PADRÓN

Blistered Shishito Peppers coarse sea salt

## TAPAS | SELECT 2 PER PERSON

### CROQUETAS DE SETAS\*

Creamy mushroom croquettes, truffle allioli

### BRUSELAS CON VINAGRETA IBÉRICO

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

### PIMIENTOS DE PADRÓN

Blistered Shishito Peppers, coarse sea salt

### PATATAS BRAVAS\*

Crispy potatoes, salsa brava, pimentón, garlic allioli

### ALBÓNDIGAS

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

### ALCACHOFAS FRITAS\*

Fried artichoke hearts, citrus allioli

### GAMBAS AL AJILLO

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

### PICANHA A LA PARRILLA\*

5oz Top Sirloin steak, roasted carrot puree, mojo verde, grilled lime

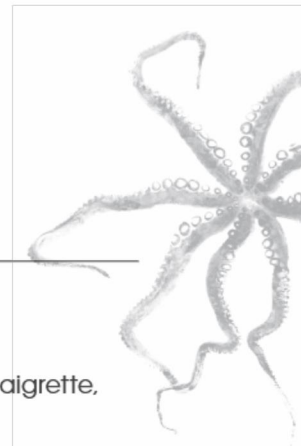
## DESSERT | SELECT 1 PER PERSON

### CHURROS CLÁSICOS

Traditional fried dough dusted with cinnamon sugar served with choice of sauce: dulce de leche, hot chocolate, or nutella

### TARTA DE NARANJA

Orange olive oil cake, citrus-honey yogurt



\*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.

# TAPAS

## VERDURAS VEGETABLES

### ACEITUNAS—5

Selection of marinated olives from Spain

### PAN CON TOMATE—8

Toasted bread rubbed with tomato, garlic, olive oil

### PIMIENTOS DE PADRÓN—9

Blistered Shishito Peppers, coarse sea salt

### CROQUETAS DE SETAS\*—9

Creamy mushroom croquettes, truffle aioli

### TORTILLA ESPAÑOLA\*—10

Traditional Spanish fritтата of eggs, confit potatoes, onions, garlic aioli

### ALCACHOFAS FRITAS\*—13

Fried artichoke hearts, citrus aioli

### BRUSELAS CON VINAGRETA IBÉRICO—14

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

### ENSALADA VASCA—13

Market lettuces, spring herbs, creamy garlic dressing

### ENSALADA CÉSAR\*—15

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

### PATATAS BRAVAS\*—13

Crispy potatoes, salsa brava, pimentón, garlic aioli

### COCA DE SETAS—15

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

### ESCALIVADA—15 (ADD BOQUERONES ~ 6)

Fire-roasted vegetables - eggplant, red pepper, and onion - served room temperature with labne yogurt, fresh herbs, olive oil, and focaccia

## CARNE MEAT

### BIKINI\*—9

Jamón Serrano and Burrata grilled cheese sandwich, truffle aioli

### DÁTILES CON BEICON—10

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

### CROQUETAS DE JAMÓN—9

Creamy Jamón croquettes, quince purée

### CHORIPÁN\*—11

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

### PINTXOS MORUNOS\*—16

Seared lamb skewers, pickled shallots, salsa verde

### ALBÓNDIGAS—17

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

### IBÉRICO CON SALBITXADA\*—32

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

### PICANHA A LA PARRILLA\*—19 5oz / 35 10oz

Top Sirloin steak, roasted carrot purée, mojo verde, grilled lime

### POLLO RUSTIDO—24 HALF / 44 WHOLE

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

## PESCADOS Y MARISCOS SEAFOOD

### GILDAS—7

Skewered anchovy, Manzanilla olive, piparra

### EL MATRIMONIO—9

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

### ATÚN CANARIO\*—18

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

### BOQUERONES CON NARANJA—13

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

### GAMBAS AL AJILLO—19

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

### PULPO A LA PLANCHA—22

Seared octopus, Manzanilla olivada, olive oil crushed potatoes

### MEJILLONES CON CHORIZO—22

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



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

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