

LUNCH

SALADS

Add to any Salad: Avocado 5, Salmon 11, Tuna 11, Shrimp 10, Chicken 9, Steak 12

ENSALADA CÉSAR*—15

Baby gem, Marcona almonds, white anchovies, Manchego cheese

ENSALADA VASCA—13

Market lettuces, spring herbs, creamy garlic dressing

BOWLS

ARROZ CON SALMÓN*—19

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

POLLO ASADO*—18

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

ARROZ CON ATÚN*—19

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

BOCATA DE JAMÓN—17

Serrano, Manchego, tomaquet on crispy baguette

BOCATA DE ESCALIVADA—15

Fire-roasted vegetables, labne yogurt on crispy baguette

HAMBURGUESA*—18

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

BOCATA DE POLLO*—17

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

BOCATA DE ALBÓNDIGAS—15

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

BOCATA DE MORUNO*—18

Seared lamb, salsa verde, labne on crispy baguette

SUBSTITUTE: truffle fries or patatas bravas for chips +2

TAPAS LUNCH 24/PERSON

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

Choose 2 of the following per person:

ALBÓNDIGAS

ALCACHOFAS FRITAS*

CROQUETAS DE JAMÓN

CROQUETAS DE SETAS*

ENSALADA VASCA

BRUSELAS CON VINAGRETA IBÉRICO

ESCALIVADA

PATATAS BRAVAS*

PINTXO MORUNO*

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

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, truffe allioli

TORTILLA ESPAÑOLA*—10

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

ALCACHOFAS FRITAS*—13

Fried artichoke hearts, citrus allioli

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 allioli

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, truffe allioli

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 allioli, 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.

*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.





SOHO—171 SPRING STREET, NYC