

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

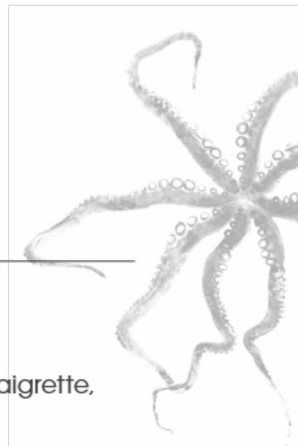
DESSERT | SELECT 1 PER PERSON

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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