

# LUNCH

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## 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

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## 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.



