

Ensaladas y Frios

BOQUERONES DEL CANTABRICO

\$18

white anchovies from Cantabria Spain,
garlic, yuzu truffle vinaigrette,
tomato gelee

ENSALADILLA RUSA

\$19

not a classic potato salad, shrimps,
mayonnaise, black olive dust, picos

SALPICON DE MARISCOS

\$23

octopus, mussels, shrimps salad, olive
remoulade, ciabatta bread

TABLA DE QUESOS

\$26

manchego, valdeon, mahon cheese, caña
de cabra

TABLA DE EMBUTIDOS

\$29

iberico ham, chorizo & fuet, lomo
iberico platter

TABLA DE JAMÓN Y QUESO

\$29

iberico ham & manchego cheese platter

*ESQUEIXADA

\$19

wahoo crudo, grated tomato, pearl
onion, olive dust, sherry vinagrette,
lemon zest

ENSALADA DE KALE Y REMOLACHA

\$19

kale, organic beet, aged balsamic, goat
cheese, walnuts, amarena cherries

PAN CON TOMATE

\$12

grated tomato, garlic, olive oil

TOSTA DE IBERICO

\$28

grated tomato, garlic, olive oil,
Ibérico ham

TOSTA DE MANCHEGO

\$18

grated tomato, garlic, olive oil,
manchego cheese

Tapas y Raciones

BIKINI C24

\$18

iberico ham, mozzarella, mahon & truffle, all i oli sandwich

ALCACHOFAS

\$19 extra egg \$4

seared artichokes, fried egg, Iberico ham

CROQUETAS DE SETAS Y MANCHEGO

\$17

creamy mushroom and Manchego cheese fritters, truffle alioli

BERENJENAS CON MIEL

\$15

open fire roasted eggplant spread, honey vinaigrette, pine nuts, spices, ciabatta bread

BRUSSEL SPROUTS

\$16

bacon, honey, sherry, almonds

PIMIENTOS DE PADRON

\$16

shishito peppers, valdeon cheese, walnuts

TORTILLA DE PATATAS

\$15

spanish potato and onion omelet

PATATAS BRAVAS

\$17

potato fries, spicy tomato sauce, all i oli

Platos

LUBINA A LA PLANCHA

fillet of branzino, pearl onion ,
confit tomato & preserve lemon

\$25

GAMBAS AL AJILLO

prawns, garlic, guindilla pepper

\$21

CALAMAR A LA PLANCHA

whole grilled squid, beluga lentil
escabeche, braised cipollini onions,
celery root puree

\$25

POLLO ASADO AL HORNO

half roasted non gmo chicken, shimenji,
au poivre sauce, butternut squash puree

\$28

PULPO A LA BRASA

grilled octopus, diced potato confit,
piquillo emulsion, chorizo, tomato
confit

\$31

*CHURRASCO

8 oz skirt steak, soft potato puree,
spring onions

\$44

*CHULETAS DE CORDERO

lamb chops, romesco, picada

\$35

Arroces y Fideos

ARROZ NEGRO

\$33

black squid ink, calasparra rice, prawns, allioli, chopped squid (good for 2)

FIDEUA DE LA HUERTA

\$29

vegetarian noodles, roasted vegetables, parsley picada, corn "allioli" (good for 2)

ARROZ DE CAMPO

\$32

calasparra rice, free range chicken, shitake mushrooms, green beans, Iberico ham, chicken liver mousse (good for 2)

*Consuming raw or undercook meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions 18% Service Charge will be added to parties of 6 or larger, 20% Service Charge will be added for parties of 10 or more

Ensaladas Y Frios

*ESQUEIXADA CRUDO

\$19

wahoo crudo, tomato, pearl onion, black olive dust, sherry vinaigrette, lemon zest

ENSALADILLA RUSA

\$19

not a classic potato salad, mayonnaise, shrimps, black olive dust, picos

SALPICON DE MARISCOS

\$23

octopus, mussels, shrimps salad, olive remoulade, ciabatta bread

BOQUERONES DEL CANTABRICO

\$18

white anchovies from Cantabria Spain, garlic, yuzu truffle vinaigrette, tomato gelee

ENSALADA DE KALE Y REMOLACHA

\$19

kale, organic beet, aged balsamic, goat cheese, walnuts, amarena cherries

PAN CON TOMATE

\$12

grated tomato, garlic, olive oil

TABLA DE JAMÓN Y QUESO

\$29

iberico ham & manchego cheese platter

TOSTA DE FUET

\$16

grated tomato, garlic, olive oil, fuet

TOSTA DE IBERICO

\$28

grated tomato, garlic, olive oil, Ibérico ham

TOSTA DE MANCHEGO

\$18

grated tomato, garlic, olive oil, manchego cheese

Tapas Y Raciones

CROQUETAS DE SETAS Y MANCHEGO \$17

creamy mushroom and Manchego cheese
fritters

TORTILLA DE PATATAS \$15

spanish potato and onion omelette

PATATAS BRAVAS \$17

potato fries, spicy tomato sauce,
alioli

PIMIENTOS DEL PADRÓN \$15

shishito peppers, valdeon cheese,
walnuts

BRUSSELS SPROUTS \$16

bacon, honey, sherry, almonds

Platos

GAMBAS AL AJILLO \$21

prawns, garlic, guindilla pepper

LUBINA A LA PLANCHA \$22

fillet of branzino, heart palm, pearl
onion, confit tomato & preserve lemon

PULPO A LA BRASA \$31

grilled octopus, fingerling potato
foam, piquillo emulsion, chorizo,
tomato confit

*CHURRASCO \$44

8 oz Skirt steak, herb fries

Paellas y Arroces

ARROZ NEGRO

\$33

black squid ink paella, calasparra
rice, prawns, alioli (good for 2)

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Postres

COPA DE CARAMELO

\$14

Salty caramel mousse, raspberries,
chocolate crumble

PUDIN DE CHOCOLATE

\$14

Vahlrona chocolate bread pudding,
hazelnut gelato, crumbled hazelnuts

CREMA CATALANA

\$14

Spanish custard

Postre Liquido

PACHARAN

Sloe berries liquor

\$12

PEDRO XIMENEZ SHERRY

Gonzalez Byass Nectar

\$11

HIERBAS IBIZENCAS

Herbs liquor

\$12

EAST INDIA SOLERA SHERRY

Px, Palo cortado

\$12

CARDENAL MENDOZA

brandy

\$14

VALVERAN 2016, ASTURIAS

Sidra de hielo

\$12

LICOR 43

Vanilla liquor

\$12

OREMUS TOKAJI, HUNGARY

Harslevelu, Furmint

\$14

CARAJILLO

Espresso, Licor 43

\$9

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