

charcuteria

6.50 for one or 17.50 for a selection of three

quesos

Drunken Goat

Creamy, Semi-Firm Goat's Milk, from Murcia

Patacabra

Aged Goat's Milk, Washed Rind, From Aragon

Romao

Sheep's Milk, Rosemary Cured, from Cuenca

Valdeon

Various Milks, Blue Cheese from Leon

Miticana

Soft Goat Cheese from Murcia

La Leyenda

Brandy-Soaked Sheep's Milk

Manchego

Sharp, Creamy-Flavored Sheep's Milk

Idiazabal

Raw Sheep's Milk, Hard, from the Basque Country

Mahon

Cow's Milk, Sharp from Minorca

San Simon

Birchwood Smoked Cow's Milk, from Galicia

carnes

Jamón Serrano

Dry-cured Spanish Ham

Picante

Dry-Cured Spicy Pork

Finocchiana

Dry-Cured Fennel Sausage

Coppa

Rolled Pork Shoulder

ensaladas

Ensalada Mixta**

Mixed Lettuces, Tomato, Onion, Olives

6.50

Organic Greens

Goat Cheese Croquettes, Honey

9.50

Bibb Lettuce

Toasted Almonds, Mahon, Oranges,
Pink Peppercorn Dressing

8.50

Endive

Green Apples, Valdeon Vinaigrette

7.00

platos principales

Churrasco**

Grilled Skirt Steak, Garlic Spinach,
Sweet Potato Fries, Green Chimichurri

23.50

Grilled Ribeye

Broccoli Rabe, Foie Gras Vinaigrette

28.00

Pepper-Rubbed Filet Mignon**

Mashed Potatoes, Brandy Reduction,
Crispy Onions

27.00

Half Chicken al Pimientos**

Hot Cherry Peppers, Lemon, Garlic
White Wine, Roasted Potatoes

19.50

Sauteed Monkfish

Smoked Cauliflower, Spinach

18.00

Striped Bass a la Plancha

Roasted Potatoes, Lemon

19.00

para la mesa

PARRILLADA – Argentine Mixed Grill for Two**

NY Strip, Half Chicken, Gaucho Sausage, Pork Chop,
Papas Fritas, Red Chimichurri
\$24.50 per person

PAELLA – For Two to Six People**

Saffron Rice, Chicken, Squid, Shrimp,
Chorizo, Clams & Mussels
\$24.50 per person

tapas

vegetales

Roasted Garlic Bulbs Olive Oil, Sea Salt	3.50
Potato Tortilla Chive Crème Fraiche	5.50
House-Cured Olives** Thyme, Citrus, Garlic	3.50
Papas Bravas** Spicy Tomato Sauce, Herb Aioli	6.50
Roasted Chickpea Puree** House-Made Pita Chips	5.50
Spinach-Chickpea Casserole** Cumin, Garlic Confit	6.50
Herbed Goat Cheese and Mushrooms** Balsamic	8.50
Beets Walnuts, Valdeon	6.50
Roasted Zucchini Cotija, Salsa Verde	5.50
Eggplant a la Plancha Capers, Golden Raisins	6.00
Polenta Fries Goat Cheese Fondue	6.50
Caldo Verde Kale, Bacon, Potatoes	5.00
Sauteed Butternut Squash Chorizo Vinaigrette	6.00
Roasted Brussels Sprouts Feta, Breadcrumbs	6.50
Braised Verdina Beans Garlic, Cilantro	5.00

carne y pescado

Chorizo with Sweet & Sour Figs** Balsamic-Sherry Glaze	8.50
Albondigas** Meatballs in Tomato Sauce	7.50
Ham & Cheese Croquetas Jamon Serrano, Manchego	6.50
Boquerones Marinated Anchovies	6.00
Grilled Steak Paillard** Tomatoes, Onions, Thyme, Crispy Potatoes	11.50
Crispy Calamari** Smoked Spicy Pepper Aioli	10.50
Gambas al Ajillo** Sautéed Shrimp, Garlic, Sherry, Guindilla Pepper	9.50
Grilled Hanger Steak Truffle Vinaigrette	9.50
Beef Empanadas Spicy Beef, Smoky Pepper Sauce**	6.50
Chicken Empanadas Cumin-Scented Chicken, Avocado Purée	6.50
Grouper a la Plancha Salsa Verde, Sea Salt	8.00
Sauteed Mackerel Pickled Carrots, Coriander	8.50
Migas Chorizo, Garlic, Fried Egg, Saffron Aioli	6.00
Spiced Lamb Coca Chile, Red Onion	7.50
Higados Salteados Pimenton, Sherry, Grilled Bread	6.00

Sampler of Tapas & Ensaladas+

For Two – 6 different Signature Tapas for \$49, for Three – 8 different Signature Tapas for \$62

Grand Sampler – 10 different Signature Tapas for \$72

***Offered Sunday through Thursday**

***Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

executive chef frank proto

raiones

Tuna Tartare** Lemon, Capers, Chives	13.50	Grilled Lamb Chops** Romesco, Arugula	12.50
Lobster Risotto Spinach, Tomato	14.50	Braised Shortribs Celery Root, White Wine	12.00
Mussels al Diablo Tomato, Garlic, Chili Flakes	9.50	Grilled Pork Ribs Sherry Vinegar, Pimenton	10.00