

CURED MEATS

JAMÓN SERRANO AND SMOKED ALMONDS (2.5 OZ)	18
JAMON IBERICO DE BELLOTA 5]S (1 OZ)	27
DUCK PROSCIUTTO (1 OZ)	14

TAPAS

FRESH EAST COAST OYSTERS FERMENTED HOT SAUCE AND A SEASONAL MIGNONETTE	3.75/EA
---	---------

SMOKED SALTED ALMONDS	6
-----------------------	---

MARINATED SPANISH OLIVES	7
--------------------------	---

MANCHEGO AND MEMBRILLO	8
------------------------	---

CRISPY SQUASH BLOSSOMS MOZZARELLA CHEESE, CANTABRIAN ANCHOVIES & SAFFRON AIOLI	5/EA
---	------

PAN CON TOMATE + ADD BOQUERONES OR CANTABRIAN ANCHOVIES 3	8
--	---

STEAMED ARTICHOKE LEMON AND HABANERO AIOLI	12
---	----

MATRIMONIO CANTABRIAN SEA ANCHOVIES, BOQUERONES, AND ENGLISH CUCUMBERS	7
---	---

PATATAS BRAVAS GARLIC AIOLI, BRAVA SAUCE	8
---	---

WHIPPED GOAT CHEESE BLACK TRUFFLED HONEY, ROASTED ALMONDS	13
--	----

YELLOWFIN TUNA CRUDO CAPERS, CALABRIAN CHILIS, TONNATO SAUCE	19
---	----

GULF SHRIMP LEMON, GARLIC AND PIMENT D ESPELETTE	14
---	----

MAITAKE MUSHROOMS SOBRASADA, ROASTED GARLIC AND AN EGG YOLK	14
--	----

CROQUETAS DE POLLO AND JAMON SERRANO HAZELNUT ROMESCO	12
--	----

SEARED BAVETTE STEAK AMERICAN WAGYU BEEF, AJO BLANCO AND A PARSLEY GREMOLATA	29
---	----

MORCILLA DE BURGOS GRILLED SPANISH BLOOD SAUSAGE, GOAT CHEESE, DATES, AND GREEN APPLES	12
---	----

TORRIJA APPLES, VANILLA CREAM AND ROSEMARY	9
---	---

EUGENIO URIBE
CULINARY DIRECTOR