LA CARTA

Fried Olives • 9
stuffed with chorizo, Spanish cheese

Croquetas de Jamon • 14
panko breaded jamón bechamel

Patatas Bravas • 11
fried russets, triple garlic aioli, spicy red sauce

Tortilla de Patata* • 5
olive oil poached potato & carmelized onion

"Zamburiñas" • 14
baked scallops, candied pork jowl, pickled shallots

Brocoli con Patatas • 12
broccoli, Canarian mojo sauce, carmelized potato

Carpaccio de Verdura • 16
seared goat cheese, chilled beet medallions, guindilla honey, pickled fennel

Bacallau á Mariñeira • 18
pan seared lingcod, herbed manchego gnocchi, snap peas, fish broth

Polbo á Feira • 25
orange poached octopus, crispy potatoes, guindilla chili oil, pickled onion

Paella Tahdig • 16
chorizo spiced shrimp, triple garlic aioli

Torrijas • 19
savory créme anglaise soaked bread, roasted squash, Spanish cheese mousse

Ibérico Brioche • 12
sobrasada bread, fig glaze, chestnut cream

Canelones • 22
house made pasta, roasted spiced eggplant, oat milk bechamel, herbed breadcrumbs (v)

Rabo de Toro Fideuá • 24
braised oxtail, fideo, seasonal alliums, herb aioli

Raw or undercooked foods may increase your chance of foodborne illness.*

We implement a 3% surcharge. 20% auto graturity for parties of six or more