

TO START.

- JAMÓN IBÉRICO & PAN CON TOMATE / FERMÍN, AGED 36 MONTHS 15
- JAMÓN IBÉRICO DE BELLOTA & PAN CON TOMATE / CINCO JOTAS, AGED 48 MONTHS 20
- EGGPLANT HUMMUS / SESAME SEEDS, CILANTRO OIL, MARKET VEGETABLE CRUDITÉ 14
- SPICY PAELLA BITES* / BIG EYE TUNA, CRISPY SEAFOOD RICE, CHILI AIOLI 20
- CROQUETAS DE POLLO / GARLIC AIOLI, BRAVA SAUCE 15
- ROASTED PORK BELLY / BRIOCHE BUNS, MOJO VERDE, GARLIC AIOLI, CHICHARRON 15
- BUÑUELOS DE PATATA / POTATO FRITTERS, QUINCE, PARMESAN CHEESE, BLACK TRUFFLE 22

FROM THE EARTH.

- ESCALIVADA SALAD / GRILLED SQUASH, ROASTED EGGPLANT, RED ONION, TOMATO, SCALLION PURÉE, CRISPY BREAD 16
- CRISPY EGGPLANT / QUINOA SALAD, CHARRED EGGPLANT PURÉE 18
- FIRE ROASTED SHISHITO AND SWEET PEPPERS / CILANTRO, LIME, GREEN ONION 15
- VEGETABLE FIDEUÀ / VERMICELLI PASTA, SOFRITO, SUMMER SQUASH, BEECH MUSHROOMS, GARLIC AIOLI 24

FROM THE SEA.

- SALMON CRUDO* / AJI AMARILLO, PINEAPPLE PONZU, BROWN BUTTER, JALAPEÑO 18
- GAMBAS AL AJILLO / WILD BLUE SHRIMP, ROASTED GARLIC PUREE, CHILE DE ARBOL, HOUSEMADE FLATBREAD 21
- WOOD FIRED OCTOPUS / CHARRED ROMESCO SAUCE, NEW POTATO, PICKLED FRESNO CHILE 25
- OVEN ROASTED STRIPED BASS / SWISS CHARD, TABBOULEH, AVOCADO PURÉE, HERB BUTTER 28
- SOULMATE PAELLA / SHRIMP, CALAMARI, CLAMS, BOMBA RICE, SAFFRON, CHORIZO, AIOLI, MARKET VEGETABLES 42
- LOBSTER ROSSEJAT / VERMICELLI PASTA, SQUID INK & SEA URCHIN SAUCE, MAINE LOBSTER, SEPIA, GARLIC AIOLI 65

FROM THE LAND.

- HOUSEMADE CAVATELLI / SPANISH CHORIZO, GREEN OLIVES, SAN MARZANO TOMATO, PARMESAN 24
- OVEN ROASTED PASTUREBIRD CHICKEN / HARISSA, SPANISH BEAN RAGU, BASIL PESTO 40
- HANGER STEAK* / CHIMICHURRI BUTTER, RED WINE JUS, KENNEBEC POTATOES, MARKET SALAD 42
- GRILLED IBÉRICO DE BELLOTA* / ‘SECRETO’ SKIRT STEAK, MUSTARD SEED, TOMATO PIPIRRANA SALAD, PORK JUS 55

*EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS