

TO START

Quesos y Embutidos 16

Jamón Serrano, Chorizo, Manchego cheese, Mita Crema sheep's milk cheese, served with Stirato bread, olives, piparras, roasted peppers and quince

Jamón Ibérico de Bellota 24

1.5oz hand-carved, "Dehesa Cordobesa" acorn-fed Ibérico ham, aged for 30 months

VERDURAS VEGETABLES

Pan con Tomate 5 ★

Grilled Stirato bread rubbed with tomato, garlic and olive oil

Pimientos 7

Blistered Shishito peppers, coarse sea salt

Mushroom 'Coca' 14 ★

Grilled flatbread, porcini purée, Idiazábal cheese, caramelized onions, wild mushrooms, pine nuts, arugula

Cauliflower with Romesco 10

Roasted cauliflower, Hazelnut romesco sauce, pickled onions

Bruselas 11

Brussels sprouts, lemon yogurt emulsion, Jamón Serrano vinaigrette, candied orange

Roasted Vegetable 'Escalivada' 12

Roasted eggplant, red pepper, and onion, with labne yogurt, fresh herbs, olive oil, and flatbread (Add Boquerones ~ 6)

Tortilla Española 8

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

Patatas Bravas 9 ★

Crispy potatoes, salsa brava, roasted garlic allioli

PESCADOS Y MARISCOS SEAFOOD

Fideuà Negra 16

Black squid-ink fideuà with sepia, sofrito, picada, lobster stock, garlic allioli, chives

Gambas al Ajillo 16 ★

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

Pulpo a la Plancha 18

Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

'Mariscos' with Fries 15

Mussels and clams, with French fries, garlic and parsley sauce

CARNE MEAT

Squash with 'Sobrasada' 12

With Mallorcan pork sausage, Mahón cheese, hazelnuts, honey

'Dátiles' and Bacon 8

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

Lamb 'Pinchos' 12

Seared Colorado lamb skewers, pickled shallots, salsa verde

Creamy 'Croquetas' 12 ★

Three each of mushroom and Serrano ham croquettes

Lamb 'Albondigas' 15 ★

Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

Steak 'a la Plancha' 22

Hanger steak, french fries, salsa verde

PAELLA

Seafood 'Paella' 46 Medium / 69 Large

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

CHEF'S TASTING MENU

Ask your server for details

Chef's Menu 45 pp

Chef's Menu w/ Jamón Ibérico 60 pp

THEATRE MENU

ALL DISHES ARE SERVED
FAMILY STYLE FOR THE TABLE
\$28 per person plus tax and gratuity

TO START

Roasted Vegetable 'Escalivada'

Roasted eggplant, red pepper, and onion, with labne yogurt, fresh herbs, olive oil, and flatbread

TAPAS

Choose 2 starred options ★
per person

FOR THE ROAD

Churros and Chocolate ~ To Go

Traditional fried dough
dusted with cinnamon sugar
served with thick hot chocolate