

December 8, 2025



Pintxos

Gilda,
Boquerones, Olive, Piquillo Pepper 3 (2)

Jamón Croquettes,
Mojo Picón 4 (3)

Spinach & Gruyère Croquettes,
Roasted Garlic Aioli 4 (3)

Chorizo, Manchego,
Shishito, Dijon, Baguette 4 (2)

Beef Empanadas,
Ají Amarillo Aioli 6 (2)

Conservas

Spanish Tinned Seafood

Served with Lemon, Olives, Grilled Baguette, Lemon Aioli

Ramón Peña, Mussels en Escabeche 26

Fangst, Hjertemusling Limfjord Cockles in Brine 29

Brisling No.2, Nordic Sardine, Smoked over Beechwood 29

Conservas de Cambados, Barnacles in Brine 44

Raciones

Pan Con Tomate, Pan Rústico, Garlic,
Olive Oil, Tomato, Fleur de Sel 7

Pommes Frites,
Preserved Truffle Aioli 8

Roasted Parsnips, Black Garlic,
Tahitian Vanilla, Caramelized Ricotta 16

Wood Grilled Yellowfin Tuna, Sweet Potato Tostones,
Wilted Kale, Poblano Pepper Emulsion 21

Anchovies, Charcuteries y Quesos

Cantabrian Anchovies, Piquillo Peppers 11

Marinated Manchego, Sheep's Milk Cheese, Garlic, Thyme, Pear Membrillo 14

Idiazabal, Smoked Sheep's Milk Cheese, Walnuts 14

Caña de Cabra, Goat's Milk, Ajo Dulce 16

Délice de Bourgogne, Cow's Milk, Soft Ripened Triple Cream, Dates 16

12 Month Jamón Serrano, Housemade Pickles 14

Spanish Olives, Lemon, Garlic, Rosemary 7

Marcona Almonds, Thyme, Fleur de Sel 8

Tapas

Patatas Bravas, Mojo Picón, Ají Amarillo Aioli, Scallions 12

Mesclun Greens, Apples, Pepitas, La Peral, Honey Banyuls Vinaigrette 14

Shrimp a la Plantxa, Piquillo Pepper, Fennel Pollen, Capers, Lemon Aioli 18

Wood Grilled Swordfish, Jimmy Nardello Peppers, Anchovy Vinaigrette 18

Kohlrabi y Squash Agnolotti, Black Garlic, Butternut Squash, Sage Brown Butter, Pine Nuts 18

Crispy Oysters, Blistered Shishito Peppers, Charred Lemon, Pimentón Aioli 21

Entradas

Matsutake Mushroom Fricassée, Turnips, Butternut Squash, Sautéed Spinach, Idiazabal 38

Wood Grilled Pork Chop, Rutabaga Soubise, Heirloom Carrots, Apple Calvados Jus 38

Rainbow Trout, Root Vegetable Purée, Sautéed Spinach, Rosemary Picada 38

10 oz. Wood Grilled Strip Steak, Pommes Lyonnaise, Beef Tallow Tximitxurri, Scallions 54

Bone in Txuleton Ribeye, Pommes Frites, Preserved Truffle Jus

44oz. 165 45oz. 168 46oz. 171

Cocktails

False Idol, Buffalo Trace Bourbon,
Agave, Charred Lemon 15

The Velvet Underground, Ancient Age Bourbon,
Angostura Bitters, Orange, Hickory Smoke 15

Aim to Spark, Miles Gin, Hibiscus,
Strawberry, Raspberry, Sparkling Rosé Cava 15

Smoke & Swine, Jamón Serrano Fat
Washed Blanton's Bourbon, Hickory Smoke
Served On A Large Cube 23

Tiger Stripes, Brown Butter Washed Corazon
Blanco Tequila, Licor 43, Orange, Lime 15

The Final Word, Shot Tower Gin, Génepy, Lime,
Luxardo Maraschino, Oka Blanco, Milk Clarified 15

New Year's Eve

4 Course Prix Fixe Menu \$99

A service charge of 22% will be automatically added to all checks.
If you would like this percentage adjusted please ask to speak with a manager. Thank you.