

December 26, 2025



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

Pintxos

- Gilda, Boquerones, Olive, Piquillo Pepper 3 (2)
- Jamón Croquettes, Mojo Picón 4 (3)
- Spinach & Gruyère Croquettes, Roasted Garlic Aioli 4 (3)
- Chorizo, Manchego, Guindilla Chili, Dijon, Baguette 4 (2)
- Beef Empanadas, Ají Amarillo Aioli 6 (2)

Raciones

- Pan Con Tomate, Pan Rústico, Garlic, Olive Oil, Tomato, Fleur de Sel 7
- Pommes Frites, Preserved Truffle Aioli 8
- Mesclun Greens, Apples, Pepitas, La Peral, Honey Banyuls Vinaigrette 14
- Miso Roasted Acorn Squash, Arugula, Calabrian Chili Oil, Chèvre 16

Anchovies

- Boquerones, Garlic Vinaigrette, Espelette 9
- Cantabrian Anchovies, Piquillo Peppers 11

Charcuteries y Quesos

- 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
- Shrimp a la Plantxa, Piquillo Pepper, Fennel Pollen, Capers, Lemon Aioli 18
- Button Mushroom Canelones, Spinach, Turnips, English Peas, Ricotta, Bèchamel 18
- Yellowfin Tuna Crudo, Pistachio, Manzanilla Olives, Crispy Sunchokes, Orange Vinaigrette 19
- Crispy Oysters, Arugula, Charred Lemon, Pimentón Aioli 19
- Wood Grilled Octopus, Salvitxada, Charred Scallions, Olive Oil Poached Potatoes, Basil Aioli 20

Entradas

- Spinach Gnocchi, Black Trumpet Mushrooms, Butternut Squash, Sautéed Spinach, Idiazabal 38
 - Wood Grilled Swordfish, Sunchoke y Celeriac Soubise, Wilted Kale, Black Trumpet Mushroom Vinaigrette 38
 - 10 oz. Wood Grilled Strip Steak, Pommes Lyonnaise, Beef Tallow Tximitxurri, Scallions 54
 - Lobster Florentine, 2 lb. Lobster, Spinach, Kale, Sherry, Tarragon, Sauce Thermidor, Frites 69
 - Bone in Txuleton Ribeye, Pommes Frites, Preserved Truffle Jus
- 39oz.150 41oz.156 42oz.159 43oz.162 44oz.165 45oz.168 49oz.177 51oz.182 56oz.195

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 Cava 15
- Dr. Cobblepot, Bombay Sapphire Gin, Cointreau, Yellow Chartreuse, Lemon 17
- Tiger Stripes, Corazón Blanco Tequila, Licor 43, Orange, Lime 15
- 34 Bright, Papa’s Pilar Dark Rum,Lime, Pepita Orgeat, Ginger, Amontillado Sherry 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.