

November 11, 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, Shishito Pepper, 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, Smoked Tomato Aioli 8
- Mesclun Salad, Apples, Toasted Pepitas, Peralzola, Honey Banyuls Vinaigrette 14
- Brussels Sprouts, Apples, Apple Cider Reduction, Jamón Serrano Migas 16

Anchovies

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

Charcuteries y Quesos

- Marinated Manchego, Sheep’s Milk Cheese, Garlic, Thyme, Apple 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
- Wood Grilled Swordfish, Fennel, Orange, Poblano Romesco 18
- Shrimp a la Plantxa, Piquillo Pepper, Fennel Pollen, Capers, Lemon Aioli 18
- Hamachi Crudo, Blue Corn Tostada, Green Mango, Pickled Ramps, Basil Aioli 19
- Shrimp y Spinach Agnolotti, Idiazabal, Calabrian Chili, Anchovy Butter 19
- Crispy Oysters, Blistered Shishito Peppers, Charred Lemon, Pimentón Aioli 21

Entradas

- Chanterelle Mushroom Fricassée, Butternut Squash, Turnips, Sautéed Spinach, Idiazabal 36
- Rainbow Trout, Cauliflower, Baguette Crouton, Leeks Vinaigrette 38
- Wood Grilled Lamb Steak, Olive Tapenade, Root Vegetable Purée, Haricots Verts, Natural Reduction 52
- Wood Grilled 10 oz. Strip Steak, Pommes Lyonnaise, Beef Tallow Tximitxurri, Scallions 54
- Txuleton Bone-In Ribeye, Pommes Frites, Preserved Truffle Jus 48oz. 169 60oz. 189

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
- The Final Word, Shot Tower Gin, Genepy, Lime, Luxardo Maraschino, Lacuesta Blanco, Milk Clarified 15
- Tiger Stripes, Corazon Blanco Tequila, Licor 43, Orange, Lime 15
- Iron Maiden, Segura Viudas Cava, Chambord Raspberry Liqueur, Maraschino Cherry 13

Sunday Night Wine Special
Any bottle \$100 or greater is half off

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.