

TAPAS

TORTILLA 9.

scaloped potato, piquillo pepper & onino frittata, aioli

COCA 11.

focaccia, cream, t'faya, pears, walnuts, manchego, jamon

PATATAS CARGADAS 22.

potatoes, brava, cilantro crema, braised oxtail

PATATAS BRAVAS 10.

crispy potatoes, spicy brava sauce

PATATAS AIOLI 11.

crispy potatoes, za'atar aioli, nori, sesame seeds

BRUSELAS 11.

brussels sprouts, grapes, balsamic-pedro ximénez

COLIFLOR 12.

cauliflower, mornay, mojo picón, bacon lardons

PIQUILLOS 12.

goat cheese stuffed peppers, radicchio, honesy-balsamic

BIMI 12.

broccolini, hazelnut-pistachio romesco, manchego

FABADA 12.

rancho gordo beans, morcilla, chorizo, pork belly, crema

CALAMARES 14.

monterey squid, cumin salt, squid ink aioli

PULPO 18.

octopus, fennel, pollen, parsnip purée, garbanzos

GAMBAS 16.

head-on prawns, cashew-ajoblanco, yuzu powder

VIERIAS 25.

day boat scallops, sherry miso butter, tapenade, chorizo

TOCINO 14.

pork belly, kohlrabi slaw, sherry figs

ALBÓNDIGAS 12.

ibérico & beef, tomato cream, manchego, guindillas

HAMBURGUESAS MORUNAS 16.

lamb sliders, payoyo, mint, cucumber, harissa mayo

COSTILLAS 12.

confit pork ribs, pickled peppers, arugula

CARRILLERAS 15.

wagyu cheeks, cacao, peanut picada, pickled onions

BUÑUELOS 12.

shrimp & onion fritters, remoulade

CROQUETAS DE PATO 13.

duck confit, ras al hanout & gruyere, date harissa jam

CROQUETAS DE CHAMPIÑONES 11.

mushroom & manchego, mojo verde

CROQUETAS DE CANGREJO 17.

dungeness crab & bone marrow, oyster aioli

CROQUETAS DE BOGAVANTE 18.

lobster & mahon, preserved lemon aioli

ENSALADAS

RÚCULA 12.

arugula, pears, pomegranate seeds, fennel, shallots

CÉSAR 14.

romain, bonito bread crumbs, manchego, squid ink

BERROS 12.

watercrest, spinach, quinoa, jamón serrano, tarragon

DIOSA VERDE 12.

grilled little gem, morcilla, radish, green goddess

TABLAS

DE IBÉRICOS 26.

served with house pickles and toast

chorizo de bellota ibérico
morcilla de bellota ibérica
sobrasada de bellota ibérica

DE QUESOS 26.

served with membrillo, almonds, fruit & toast

manchego de trufa
urgèlia
majorero
monte enebro

PAELLA

please allow 30-45 minutes. serves 2. made with house stock, saffron, bomba rice & tomato sofrito.

PAELLA VALENCIANA 65.

confit duck leg, rabbit, snails, beans

PAELLA MIXTA 54.

chicken, chorizo, head-on prawns

ARROZ NEGRO 65.

squid ink, clams, fennel sausage, oyster aioli, trout roe

PAELLA MARINERA 56.

mussels, clams, shrimp, calamari, peas

PAELLA TRES CERDITOS 52.

pork shoulder, panceta, chorizo, cider, arugula

PAELLA MARROQUÍ 52.

harissa chicken, merguez, almonds, olives, raisins

PAELLA HUERTANA 50.

squash, cauliflower, mushrooms, chestnuts, pepitas



We use local, organic, and sustainable produce whenever possible.
20% auto-gratuity added to parties of 6+ - \$3 per person cake cutting - \$25 corkage