

A LA CARTE
QUESOS

SERVED WITH ACCOMPANIMENTS

manchego / la mancha / 9
aged 12 months, sheep's milk**valdeón blue** / leon region / 8
rich blue cow & goat's milk**mahón** / menorca / 8
semi-soft cow's milk**idiazabal** / navarre / 8
smoked sheep's milk**caña de cabra** / murcia / 8
soft bloomy edible rindCLASSIC
COMBINATIONS
TO SHARE**MEAT****CHEESE****CHEF'S BOARD** / 48
manchego, mahon, caña de cabra,
serrano ham, bresola, chorizoA LA CARTE
EMBUTIDOS

SERVED WITH ACCOMPANIMENTS

spanish chorizo / 9
chorizo in its most elegant form by fermin**jamon serrano** / 9
18 month dry cured spanish ham**lomo de cerdo** / 12
hard cured pork loin with sea salt & garlic**salchichón de españa** / 11
spanish sausage with garlic & herbs**bresaola** / 9
air-dried beef**SMALL PLATES**

SPANISH TAPAS & SALADS

sumac honey roasted carrots / cashew cheese / turmeric
couscous / moroccan citronette / 13 **VBN****garlic shrimp** / fresno chiles / pork nduja lathered toast / 16 **GF****chickpea hummus** / oven dried tomatoes / zhug /
toasted barbari bread / 12 **MBF****ga local lettuces** / persian cucumbers / ricotta salata / black olive /
heirloom tomatoes / shallot vinaigrette / pita bread / 13 **MBF****seared scallops*** / green garlic potato purée / french curry
tomato jam / turmeric pickled mustard seeds / 19**almonds & olives** / salted marcona almonds / marinated
mixed whole olives / 9 **GF****fried brussels sprouts** / chimichurri / feta / chile oil / 12**patatas bravas** / crispy fried cracked potatoes / spicy bravas
sauce / 10**moroccan spiced lamb skewers** / garlic sesame toum /
sumac onions / herb salad / 16**tirokrokets** / crisp cheese / almond romesco / dried fruit
chutney / spiced honey / 12**pei mussels** / pork nduja broth / charred spring onion /
aromatic herbs / 18**grilled asparagus** / smoked peanut harissa / chickpea sesame toum /
courgettes / oven dried tomatoes / 14 **VBN** **GF****grilled octopus** / ajvar relish / roasted new potatoes / kalamata
olive / capers / 17 **GF****roasted mushrooms & whipped goat cheese toast** / oyster
mushrooms / goat cheese / chive / 12**grilled skirt steak*** / piquillo pepper caponata / charred onion /
adobo marinated / salsa verde / 18 **GF****croquetas de pollo** / crispy fried chicken croquetas / garlic aioli / 9**lamb chops*** / herb marinated & grilled / gigante beans /
salsa verde / balsamic gastrique / 20 **GF****RACIONES**

ENTRÉES, LARGE PLATES

grilled berbere spiced 16 oz ribeye / chermoula / patata harra /
grilled padron & sweet peppers / tunisian cipollini onions / 65**shrimp arroz caldosa** / gambas al ajillo / bomba rice / pei mussels /
garlic aioli / mixed herbs / 35**mushroom arroz caldosa** / roasted mushrooms / caramelized
pearl onions / manchego / porcini broth / 25**shwarma spiced duck confit** / orange carrot purée /
fried rice mujadara / sweet pickled black currant / 30 **GF****mediterranean chicken kofte** / cucumber shirazi /
coriander & dill labneh / toasted barbari bread / 27 **GF**

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF GLUTEN FRIENDLY**MBF** CAN BE MODIFIED TO BE GLUTEN FRIENDLY**VBN** VEGAN

C O C K T A I L S

gintonic (on draught) / fords gin / exclusive gypsy tonic / lime / hibiscus / 12

sangria **gk red** OR **rosé sangria** / 9
order a carafe to share / 36

the seville rose / grey goose vodka / ginger / lemon / rose-spice infusion / 14

charred nectar / desert door sotol / orange / lime / bitters / 12

latin lover / santa teresa rum / guava / aperol / lemon / 15

champion fever / xicaru mezcal / green chartreuse / elderflower / lime / mint / cucumber / tonic / 14

50 shades of purple / flower infused gin / passion fruit / lemon / cava / 14

spice trader / old forester / 18.21 ginger beer / lime / honey / apricot / cayenne / 14

razzi bone / bare bone vodka / fresh raspberry / lemon / 14

smoke in the orchard / slow & low rye / peach liqueur / orange bitters / 14

CANNED & BOTTLED BEER

dogfish 90 minute ipa / 10

left hand stout / 9

lagunitas ipa / 7

atalanta saison / 7

hoegaarden / 7

peroni / 6



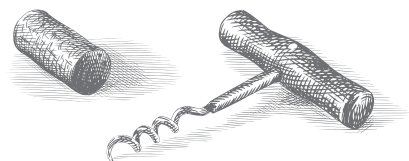
DRAFT BEER

14 OZ

estrella damm (spanish lager) / 8

scofflaw pog basement ipa / 8

WINES BY THE GLASS



BUBBLES

naveran sparkling rosé / ava / 12|60

castillo perelada / cava / penedes / ES / 8|40

zardetto / prosecco / veneto / IT / 10|50

nicolas feuillatte / "reserve exclusive" / brut / champagne / FR / 25 187ML

WHITE/ROSÉ

casa rojo / sauvignon blanc / rueda / ES / 9|36

fleur de mer / rose / provence / FR / 11|44

licia / albariño / rias baixas / ES / 11|44

barone montalto / pinot grigio / trapani / IT / 10|40

diora / "la splendeur du soleil" / chardonnay / monterey / CA / 13|52

spreitzer / "101" / riesling / rheingau / DE / 12|48

torres / verdejo / rueda / ES / 10|40

rezabal / hondarrabi zuri / txakolina / ES / 13|52

RED

neilson / "64" / pinot noir / santa barbara county / CA / 12|48

bodegas yllera / "vendemia seleccion" / castilla y león / ES / 15|60

vina bujanda / tempranillo / crianza / rioja / ES / 12|48

granza / tempranillo / ribera del duero / ES / 13|52

vina cobos "felino" / malbec / mendoza / AR / 13|52

cult / cabernet / napa / CA / 17|68

tosalet / garnatxa, carigna, cabernet / priorat / ES / 14|56

vina alberdi / tempranillo / reserva / rioja / ES / 15|60

DESSERT

tres leches / passion fruit purée / toasted coconut meringue / white chocolate / 12

basque cheesecake / strawberry cremeux / grilled strawberries / 12

olive oil cake / spiced orange crème anglaise / toasted almond crumble / 10

chocolate ganache tart / cherry conserva / whipped brown sugar mascarpone / 11