



# VEGETARIAN QUESOS

## **MANCHEGO D.O.P.**

firm, pasteurized sheep's milk,  
aged 1 year, La Mancha, Spain

## **MITIBLEU**

semi-soft, raw sheep's milk, artisan bleu,  
aged 2-4 months, Sastilla-La Mancha, Spain

## **MAHÓN D.O.**

semi-firm, pasteurized cow's milk,  
aged 3 months, Menorca, Spain

## **MAHÓN D.O.**

firm, pasteurized cow's milk,  
aged 1 year, Menorca, Spain

## **IDIAZABAL**

firm, smoked raw sheep's milk,  
aged 6-10 months, Navarra, Spain

## **VALDEÓN D.O.**

semi-soft, pasteurized cow & goat's milk,  
aged 5 months, artisan bleu, Castilla y León, Spain

## **CAÑA DE CABRA**

soft-ripened, pasteurized goat's milk, Murcia, Spain

## **MONTE ENEBRO**

semi-soft, pasteurized goat's milk, single  
producer Rafael Baez of Castilla y León, Spain

## **EACH CHEESE 6**

served with seasonal accompaniments

## **CHOOSE THREE 17**

served with seasonal accompaniments

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# TAPAS

## **MARINATED SPANISH OLIVES 5**

**BABY BEETS & STRAWBERRIES** hazelnuts, goat's milk cheese, chives, white balsamic 11

**HEIRLOOM TOMATO SALAD** local cow's milk feta, shaved shishitos, Herbs de Provance, spiced sherry vinaigrette 10

**COUSCOUS** mint raita 6

**CAZUELA OF GARBANZOS & SPINACH PIMENTON DULCE** white sofrito, crushed olives, citrus 9

**SAMFAINA** olive oil poached sungolds, harissa 10

**BROCCOLINI FRITO** cast iron seared, herb fromage blanc, pimentón oil, espelette pepper 8

**PATATAS BRAVAS** twice fried potatoes, smoky pimentón bravas aioli 7

**COCA CON SETA** roasted mushroom flatbread, black truffle, pickled onions, Tetilla cheese, guindilla chili aioli 13

**MUSHROOM TOAST** roasted wild mushrooms, Pedro Ximénèz, Mahón sauce, rustic bread 12

**MAC 'N' CHEESE** garganelli, Mahón garlic cream 9

# CHARCUTERÍA

24 MONTH FERMIN JAMÓN SERRANO 10

IBÉRICO SALCHICHÓN 12

CHORIZO IBÉRICO DE BELLOTA 14

JAMÓN IBÉRICO 1 oz. 14

PALETA IBÉRICO DE BELLOTA 1 oz. 14

LOMO IBÉRICO 1 oz. 14

## IBÉRICO TASTING

choose three Ibérico meats 36

## GRAND IBÉRICO TASTING

choose five Ibérico meats 49

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# GLUTEN FREE TAPAS

## MARINATED SPANISH OLIVES 5

**B.W.D.** applewood bacon wrapped Medjool dates, Manchego cheese, walnuts,  
romesco sauce 7.5

**BABY BEETS & STRAWBERRIES** hazelnuts, goat's milk cheese, chives,  
white balsamic 11

**BROCCOLINI FRITO** cast iron seared, herb fromage blanc, pimenton oil,  
espelette pepper 8

**PATATAS BRAVAS** twice fried potatoes, smoky pimentón bravas aioli 7

**COCA CON SETA** roasted mushroom gluten free flatbread, black truffle,  
pickled onions, Tetilla cheese, guindilla chili aioli 13

## CAZUELA OF GARBANZOS & SPINACH PIMENTON DULCE

white sofrito, crushed olives, citrus 9

**PULPO A LA PLANCHA** cast iron seared octopus, garlic, pimentón picante, potato,  
lemon aioli, orange, celery leaf 14

**CRISPY BRANZINO** samfaina, olive oil poached sungolds, harissa 17

**VIERAS\*** seared Maine Diver Scallops, chili-sweet corn puree, succotash, toasted  
peanuts, chili oil 19

**GAMBAS EN ESCABÉCHE** Georgia shrimp, yuzu escabeche, veal jus, grilled gluten  
free flat bread, black garlic aioli 13

**MORCILLA** habichuelas, crushed tomato, saffron 11

**LOMO DE CERDO\*** Kurobuta pork tenderloin, aioli, chimichurri, 1-year Manchego 13

**SOLOMILLO\*** seared beef tenderloin, caramelized pearl onion, balsamic,  
Idiazabal cheese foam (add foie gras 12) 16

**LAMB CHOPS\*** couscous, pomegranate, mint raita 17

**WAGYU & BERKSHIRE BURGER\*** Wagyu, Berkshire pork belly, Tetilla cheese,  
roasted garlic aioli, escabéche, H&F gluten free bun 14

**CHORIZO Y SIDRA** seared chorizo, cider reduction, potato purée, purple potato chips 12

**HUEVO CON TRUFA\*** slow braised pork cheeks, poached egg, black truffle paté,  
gluten free flat bread (add foie gras 12) 13

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.