

VERDURAS VEGETARIAN

Pan con Tomate 6
Grilled Stirato bread rubbed with tomato, garlic and olive oil

Pimientos de Padrón 7
Blistered Shishito peppers, coarse sea salt

Salteado de Setas 12
Sautéed wild mushrooms, Manchego cheese, scallions, thyme

Espinacas a la Catalana 10
Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins

Ensalada Romana 13
Romaine hearts, romesco, Idiazábal cheese, mint, caramelized hazelnuts

Escalivada 12 (Add Boquerones ~ 6)
Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with flatbread

Tortilla Española * 8
Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

Patatas Bravas * 9
Crispy potatoes, salsa brava, roasted garlic allioli

PESCADOS Y MARISCOS SEAFOOD

Montado de Boquerones 8
White anchovies, goat cheese, olivada, roasted tomatoes, toast points

Txipirones 14
Grilled local squid, chickpeas, pipirrana, salsa verde

Gambas al Ajillo 16
Shrimp, garlic, brandy, and Guindilla pepper in olive oil

Pulpo a la Plancha 18
Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

Lubina a la Bilbaína (for two) 34
Whole roasted Branzino, potatoes, roasted red peppers, garlic, sherry vinaigrette

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CARNE MEAT

Cojonudo * 8
Fried quail eggs and chorizo on toast

Dátiles con Beicon 8
Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

Pinxos Morunos * 12
Seared Colorado lamb skewers, pickled shallots, salsa verde

Croquetas Cremosas * 12
Creamy croquettes; three each of mushroom and Serrano ham

Albóndigas 15
Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

Parrillada * 42
Mixed grill with Hanger steak, Chorizo, Ibérico pork, french fries, garlic allioli, chimichurri, and salsa verde

SURTIDO DE TAPAS CHEF SPECIAL

Ask your server for details

Chef's Menu 45 pp

Chef's Menu w/ Jamón Ibérico 60 pp

PAELLA RICE DISHES

Minimum 2-person order required

Paella de Mariscos 23 per person
Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

Paella de Montaña 19 per person
Bomba rice, pork belly, roasted chicken, Piquillo peppers, kale



TAPAS