

a taste of spain

para empezar...

to start...

pan de cristal con tomate (LF, TNF)

toasted pan de cristal with fresh tomato, garlic, and olive oil

tabla de jamones (GF, LF, TNF)

a selection of cured hams, a great way to compare their subtleties

buñuelos de bacalao (LF, TNF)

light and airy salt cod fritters topped with local honey from honey + the hive

continuamos...

let's continue...

ensalada de remolacha (seasonal, GF)

salad of baby beets, marcona almonds, pickled orange, cured spanish cheese, blood orange vinaigrette

pulpo a la gallega (GF, TNF)

galician-style octopus served warm with sea salt, olive oil, spanish paprika, and yukon gold potato purée

pimientos de piquillo rellenos (GF, TNF)

piquillo peppers stuffed with spanish goat cheese

y acabamos con...

and to finish...

radicchio con romesco (seasonal, LF)

radicchio with romesco, finished with a pedro ximenez and sherry vinegar reduction

setas al jerez (GF, LF, TNF)

sautéed mushrooms with a splash of sherry

cerdo ibérico a las finas hierbas 5J (LF, GF, TNF)

grilled 100% pure ibérico pork with fresh rosemary and thyme

para no olvidar...

not to be forgotten...

tarta de queso (TNF)

burnt basque cheesecake with a roasted strawberry tempranillo compote and sheep's cheese whipped cream

\$50 per guest
plus 7% tax and 20% gratuity
beverages are charged per consumption
seasonal items subject to change

food allergies? please note:

GF: Gluten Free, LF: Lactose Free, TNF: Tree Nut Free
please share dietary needs in advance so we can make appropriate modifications for your guests