



Botanas

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| Almendras | 6 |
| Toasted almonds, harissa spice rub | |
| Olivas | 7 |
| Spanish Manzanilla and Kalamata olives, garlic, herbs, hot paprika | |
| Spanish Salami | 12 |
| Chorizo Vela and Fuet Catalan. 4 ounces total | |
| Jamon Serrano de Valencia | 14 |
| Imported from Spain. Aged 20 months. 1.5 ounces | |
| Quesos | 22 |
| Sheep milk cheese imported from Spain. Oveja con Trufa, Smoked Idiazabal, Oveja con Brandy | |
| Butter Candle | 10 |
| Roasted garlic, Spanish piquillo pepper, smoked paprika. Baguette | |
| Pan con Tomate | 10 |
| Red tomatoes, garlic, imported Spanish organic EVOO, Himalayan pink salt flakes. Baguette. | |
| + Jamon Serrano de Valencia (20 months) | |

Tapas

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| Croquettes con Chorizo | 8 |
| Sobrasada chorizo, bechamel, roast garlic aioli | |
| Blistered Shishito Peppers | 8 |
| Black lava salt, crispy Prosciutto (GF) | |
| Patatas Bravas | 9 |
| Fried golden potatoes, spicy Parmesan sauce, creme fraiche, shaved Parm | |

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| Roasted Brussel Sprouts | 9 |
| Goat cheese creme, balsamic, panko, shaved Parm | |
| Sauteed Mushrooms | 9 |
| Seasonal mushrooms from Fungi Temple in Oakhurst, truffle oil (GF) | |
| Grilled Salchicha con Polenta | 10 |
| Spanish Chorizo, mushroom, pepper, Manchengo, chive. Creamy garlic parm polenta | |
| Spanish Pisto (aka Ratatouille) | 10 |
| Eggplant, zucchini, squash, tomato, Piquillo pepper, onion, garlic, white wine, veggie stock. Topped with poached egg & baguette bread | |
| Empanadas de Elote | 10 |
| Roasted corn, Oaxaca cheese, jalapeno, red onion, paprika. cilantro lime creme | |
| Roasted Beet Ensalada | 10 |
| Red beets, spring mix, mandarin orange, shaved Manchengo, harissa almond, candied orange, citrus vin (GF) | |
| Spanish Cod Fritters | 11 |
| Pacific Cod, Estrella Spanish beer batter, smoked paprika, sherry vin | |
| Fried Calamari | 11 |
| Rings, tentacles, lemon slices, curry salt, preserved lemon aioli | |
| Grilled Broccolini | 12 |
| Manchego bechamel, garlic, crushed harissa almond. | |
| Chicken Wings | 12 |
| Harissa butter sauce. Garlic yogurt mint dip | |
| Spicy Pork Belly Skewers | 12 |
| Harissa glaze, grilled pineapple (GF) | |
| Moroccan Street Tacos | |
| Roasted black bean corn salsa, slaw, pickled red onion, cilantro lime chimichurri (GF) | |
| + Sliced Flank Steak | 12 |
| + Grilled Shrimp | 14 |

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| Bacon Wrapped Dates | 13 |
| Toasted almonds, goat cheese stuffing (GF) | |
| Gambas Al Ajillo | 14 |
| Jumbo prawns, herbs, garlic chili oil. Baguette | |
| Lamb Meatballs | 14 |
| Spicy Sherry tomato herb sauce. Olive bread | |
| Wagyu Meatballs | 17 |
| Ground Wagyu beef, pork sausage, onion, garlic, paprika, cumin, Hoisin orange glaze | |
| Grilled Flat Iron Steak | 19 |
| Smoked paprika, cumin, cilantro lime chimichurri (GF) | |
| Ribeye Frites | 21 |
| Sliced ribeye, Ras el Hanout crust, crunchy potato stix, blue cheese cream, chive (GF) | |
| Vegetable Paella | 26 |
| Carrot, roasted red pepper, sweet potato, butternut squash, peas, onion, Parsnip, garlic, saffron veggie stock, Valencia rice (GF) + Serves 2-4. Please allow extra time for preparation. | |
| Seafood Paella | 45 |
| Scallop, langostino, shrimp, mussels, clams, Spanish chorizo, onion, pepper, saffron, Valencia rice (GF) + Serves 2-4. Please allow extra time for preparation. | |

POSTRES

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| House Churros | 8 |
| Spanish chocolate sauce. Mixed berry compote | |
| Burnt Basque Cheesecake | 9 |
| Caramelized cheesecake. Lemon curd (GF) | |
| Salted Caramel Bread Pudding | 9 |
| Vanilla bean ice cream. Salted caramel drizzle | |

Maximum 2 checks per table
23% service charge for parties of 6+
Thank you for dining with us!



COCKTAIL CLASICO

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| Besame Martini | 14 |
| Licor 43 Chocolate, Vodka, Cream, Chocolate Kissed Raspberry | |
| BTS (Blueberry Thyme Sangria) | 14 |
| Animus Vinho Verde White, Cointreau, Torres 10 Brandy, Agave, Blueberry, Peach, Thyme | |
| Chocolate Old Fashioned | 15 |
| Woodford Bourbon, Creme De Cacao, Aztec Chocolate Bitters, Chocolate Dipped Dehydrated Orange, Luxardo Cherry | |
| Cutie Cream Margarita | 14 |
| Blanco Tequila, Cointreau, Cream De Coco, Muddled Mandarin, Lime, Salt Rim | |
| Dancing In The Dark | 15 |
| Lapsang Souchong Infused Bulliet Bourbon, Chambord Liqueur, Blackberry Syrup, Lemon, Activated Charcoal, Aqua Faba | |
| Granada Mojadito | 14 |
| Malahat White Rum, Muddled Mint And Pomegranate, Lime, Agave, Sparkling Water | |
| Hibiscus Margarita | 15 |
| Cantera Negra Silver Tequila, Cointreau, Mango Juice, Lemon, Lime, Agave, Hibiscus Syrup, Hibiscus Flower & Salt Rim | |
| House G&T | 13 |
| Gin Mare, Giffard Pamplemousse, Grapefruit Bitters, Fevertree Elderflower Tonic, Thyme, Dehydrated Grapefruit | |

If You Know, You Know 14
Spanish Aperitivo (notes of Mediterranean herbs, ginger, and cherry. Think Aperol Spritz, but not so basic), Basil Syrup, Lemon, Fevertree Mediterranean Tonic

I'll Have What She's Having 14
Strawberry Infused Tin City Distillery Vodka, Orgeat Almond Syrup, Muddled Berries, Lemon Soda

La Ultima Palabra 14
El Silencio Mezcal, Genepy Le Chamois Liqueur, Luxardo Maraschino Liqueur, Pineapple Juice, Dehydrated Pineapple

Lavender Rain 14
Tito's Vodka, Lavender Syrup, Pear Juice, Lemon, Lavender Flower, Dehydrated Lemon

Lemon Poppyseed Drop 14
Lemon Infused Tin City Distillery Vodka, Cointreau, Lemon, Agave, Toasted Poppyseed Sugar Rim, Dehydrated Lemon

Matcha Due About Nothing 14
Gray Whale Gin, Matcha, Greek Yogurt Clarification, Lemon, Vanilla Syrup, White Chocolate Shaving

Mochuelo Old Fashioned 14
Bulliet Rye, Angostura & Orange Bitters, Demerara Cube, Luxardo

Never Bet Against A Sicilian 14
Empress Elderflower Rose Gin Float, Aperol, St. Germain Elderflower, Basil Syrup, Muddled Strawberries, Fresh Basil

Orange Juliet 15
Strawberry Infused Tin City Distillery Vodka, Blood Orange Liqueur, Orange, Lemon, Raspberry, Strawberry Syrup, Vanilla Syrup, Milk Powder, Italian Lemon Lime Soda Top

Ridin Dirty 14
Woodford Bourbon, Cointreau, Muddled Peach, Honey, Lemon, Salt Rim

Smoke and Embers 14
El Silencio Mezcal, Agave, Ghost Pepper Syrup, Blood Orange Italian Soda, Lime, Gosling's Overproof Rum Sugar Flamed Lime

The Mathematician 15
Woodford Rye, Diplomatico Reserva Aged Rum, Amaro Nonino, Genepy Le Chamois Liqueur, Aztec Chocolate Bitters

The Smoking Fig 15
Elijah Craig Small Batch Bourbon, Peach Bitters, Fig, Maple Glazed Donut Tobacco

NIGHTCAP

Martini Negra 14
Cantera Negra Silver Tequila, Cantera Cafe Liqueur, Black Coffee, Cream, Smoke Bubble (Available In Decaf)

Spanish Carjillo 14
Liquor 43, Espresso, Cinnamon, Smoke Bubble (Available In Decaf)

MOCKTAILS

Be Mine q
Raspberries, Blackberries, Orgeat Almond Syrup, Lemon, Italian Soda. Strawberry Heart Garnish

Lavender Sprinkle q
Pear Juice, Lavender Syrup, Lemon, Lavender Flower, Dehydrated Lemon

Strawberry Basil Spritz q
Strawberry Syrup, Basil Syrup, Lemon, Sparkling Water

DRAFT CERVEZA

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| Belching Beaver Peanut Butter Milk Stout | 5.3% ABV |
| Estrella Galicia Spanish Lager | 5.5% ABV |
| Liquid Gravity Cooler Than Cool IPA | 6.0% ABV |
| Crow & Wolf Brewing Co. Sonder Brown Ale | 6.0% ABV |

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| New Glory Magnetic Pulse IPA | 6.7% ABV |
| Morgan Territory Tipping Point Pilsner | 7.5% ABV |
| Liquid Gravity Miami Heist Hazy DIPA | 8% ABV |