

## PLATOS PEQUEÑOS

SMALL PLATES

QUAIL EGGS  
*bravas aioli, celery salt, jalapeño* 10

PAN  
*housemade bread, salted butter* 5

CHIPAS  
*parmigiano-reggiano buns, olives,  
pickled jardinière* 9

BLISTERED PADRÓN PEPPERS  
*reggianito, ají* 12

SMOKED JAMÓN CROQUETAS  
*sherry aioli* 14

SUSANA'S GAUCHO EMPANADAS  
*beef, egg, olives, chiminasty sauce* 15

SALT COD FRITTERS  
*caper & dill crema* 12

LALA'S PATATAS BRAVAS  
*pil-pil, milk mayonnaise* 10

JAMÓN  
*ibérico, aged 24 months* 18

## MARISCOS

SEAFOOD

ONTARIO SHRIMP & MORCILLA  
*blood sausage, jalapeño, coriander* 18

YELLOWTAIL CEVICHE  
*chorizo migas, grapefruit,  
green beans* 16

DAILY OYSTERS  
*nasty sauce, grapefruit mignonette* mp

TUNA CRUDO  
*golden raisins, toasted pine nuts,  
milk mayonnaise* 16

SEA BREAM TARTARE  
*sweet green tomato, lime,  
nasty sauce, potato* 15

DAILY CLAMS  
*sliced garlic, olive oil,  
coriander, albariño* 18

SARDINES  
*cured & pickled, gremolata,  
stracciatella, crostini* 13

DAILY ADDITION mp

## ENTRADAS

APPETIZERS

CALDO VERDE  
*kale & potato soup, chorizo, olive oil* 12

ROMAINE  
*charred rapini, anchovies,  
jamón, caesar vinaigrette* 16

LEÑA STRACCIATELLA  
*seville orange marmalade, asparagus,  
toasted pine nuts* 18

ENDIVE & BLOOD ORANGE SALAD  
*green olives, anchovy, hazelnuts,  
red wine vinaigrette* 14

12 VEGETABLE ESCABECHE  
*milk mayonnaise, charred & raw vegetables,  
tomatillo & coriander dressing* 15

CHARRED BEEF TARTARE  
*oyster mayonnaise, green olives,  
fennel bizcochos* 19

SALT COD  
*cumin chickpeas, olives, pimentón,  
olive oil, egg* 16

## PLATOS PRINCIPALES

ENTRÉES

YELLOWTAIL AMBERJACK  
*sauce vizcaína, egg, guanica, pearl onions* 39

CHITARRA  
*octopus, malbec, bone marrow, fava beans* 29

RABBIT & SNAIL RICE  
*artichokes, tomato, parmigiano-reggiano* 36

ANGUS RIB EYE  
*orange peppercorn sauce, white asparagus,  
palmito, baby salt potatoes* 46

RICOTTA CANNELLONI  
*nutmeg, green pepper tomato sauce,  
idiazabal cheese* 24

PAN-SEARED TROUT  
*guajillo & smoked paprika chupin, chayote, coriander* 29

POLLO DOÑA AURORA  
*organic chicken, laurel, lemon & saffron braise,  
mushrooms, potato purée* 27

VEAL MILANESA  
*grilled veal strip loin, duck egg, boquerones,  
chimichurri, yucca fries* 32