

PLATOS PEQUEÑOS

SMALL PLATES

CHIPAS

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

QUAIL EGGS

bravas aioli, celery salt, jalapeño 10

PAN

housemade bread, salted butter 5

BLISTERED PADRÓN PEPPERS

reggianito, ají 12

SUSANA'S GAUCHO EMPANADAS

beef, egg, olives, chiminasty sauce 15

SMOKED JAMÓN CROQUETAS

sherry aioli 14

SALT COD FRITTERS

caper & dill crema 12

LALA'S PATATAS BRAVAS

pil-pil, milk mayonnaise 10

JAMÓN

ibérico, aged 24 months 18

*Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.*

EXECUTIVE CHEF · **JULIE MARTELEIRA**
CORPORATE EXECUTIVE CHEF · **ANTHONY WALSH**

ENTRADAS

APPETIZERS

CALDO VERDE

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

OCTOPUS SALAD

*blistered tomato, red onion,
mint, sherry* 18

BROKEN AVOCADO SALAD

*kohlrabi, toasted pepitas,
smoked paprika
& orange vinaigrette* 18

ENDIVE & BLOOD ORANGE SALAD

*green olives, anchovy,
red wine vinaigrette,
hazelnuts* 14

12 VEGETABLE ESCABECHE

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

ROMAINE

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

LEÑA STRACCIATELLA

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

CHARRED BEEF TARTARE

*oyster mayonnaise, green
olives, fennel bizcochos* 19

SÁNDWICHES

BRISKET BURGER

*hazelnut romesco, cremoso cheese,
charred cucumber, endive* 19

PAN DE MIGA

*ham, provolone, green olive pesto,
pickled jardinière* 16

PLATOS PRINCIPALES

ENTRÉES

MACKEREL TAGLIATELLE

rapini, tomato, kohlrabi 26

WELLINGTON COUNTY BUTLER'S STEAK

*grass-fed beef, fried quail eggs, sherry aioli,
chimichurri, yucca fries* 29

RICOTTA CANNELLONI

*nutmeg, green pepper tomato sauce,
idiazabal cheese* 22

MACCHERONI

*cotechino sausage, roasted tomato
& cinnamon ragout, parmigiano-reggiano* 25

HUMBOLDT SQUID

caldoso rice, chorizo, pea shoots, snap peas 28

KING CRAB REVUELTO

scrambled eggs, chickpeas, tortilla 23

RIGATONCINI CACIO E PEPE

pecorino, black pepper, cauliflower 19

PAN-SEARED TROUT

garlic baked potato, rapini, preserved tomato 28

POLLO DOÑA AURORA

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

POR FAVOR!

PARA NO QUEDAR MAL

PARÉS BALTÀ CAVA BRUT (5oz) 12

ARMAS DE GUERRA ROSÉ (6oz) 13

CLASSICO (1oz)

cocchi americano, soda, grapefruit 9

NEGRONI DI TORINO (3oz)

*tanqueray gin, campari,
cocchi vermouth di torino, orange* 16