

SNACKS

QUAIL EGGS <i>spicy aioli, celery salt, jalapeño</i> 10	BLISTERED SHISHITO PEPPERS <i>parmigiano-reggiano</i> 13	SALT COD FRITTERS <i>caper & dill crema</i> 13
LEÑA BREAD <i>housemade miche, salted butter</i> 5	SMOKED JAMÓN CROQUETAS <i>sherry aioli</i> 14	LALA'S SPICY FRIED POTATOES <i>milk mayonnaise, tomato</i> 10
CHIPAS <i>warm cheese buns, parmigiano-reggiano, olives, pickled jardinière</i> 9	SUSANA'S GAUCHO EMPANADAS <i>beef, egg, olives, chiminasty sauce</i> 16	CARVED JAMÓN <i>ibérico ham, aged 24 months</i> 22

RAW BAR

CHILLED OCTOPUS <i>tomato tartare, red onion, preserved lemon</i> 16	DAILY CLAMS <i>sliced garlic, olive oil, coriander, white wine</i> 23	TUNA SASHIMI <i>golden raisins, toasted pine nuts, milk mayonnaise</i> 18
SEASONAL OYSTERS <i>half dozen, cava mignonette, nasty sauce</i> 21	SEA BREAM TARTARE <i>sweet green tomato, lime, nasty sauce, potato</i> 16	SARDINE TOASTS <i>cured & pickled sardines, gremolata, stracciatella cheese</i> 14
B.C. SHRIMP CEVICHE <i>kohlrabi crema, orange peel, olive crumble, laurel</i> 18		DAILY ADDITION mp

APPETIZERS

WATERCRESS SOUP <i>vegetable purée, broad beans, leeks</i> 12
ROMAINE SALAD <i>charred rapini, anchovies, jamón, caesar vinaigrette</i> 16
STRACCIATELLA CHEESE <i>house-pulled mozzarella, fava beans, seville orange marmalade, cornbread crumble</i> 18
SPRING SALAD <i>pea shoots, red onion, lollo rossa lettuce, crème fraîche & herb vinaigrette</i> 14
12 VEGETABLE SALAD <i>milk mayonnaise, charred & raw vegetables, tomatillo & coriander dressing</i> 15
CHARRED BEEF TARTARE <i>oyster mayonnaise, green olives, fennel bizcochos crackers</i> 19
PORK BELLY <i>grapefruit, blood sausage, jalapeño jus</i> 17

ENTRÉES

ATLANTIC SALMON <i>orange guajillo glaze, black beans, chorizo, charred sugar snap peas</i> 28
CAPUNTI PASTA <i>hand-rolled squid ink noodles, baby squid, clams, tomato, 'nduja sausage</i> 29
GRILLED RABBIT <i>snails, chickpea rice, sweet peas</i> 32
VEAL MILANESA <i>grilled veal paillard, duck egg, white anchovies, chimichurri, yucca fries</i> 32
GARLIC SHRIMP <i>garlic & almond cream, lemon, asparagus, baby yukon gold potatoes</i> 27
TAGLIOLINI NOODLES <i>fresh egg noodles, tomato sauce, basil, olives, creamed burrata</i> 21
RICOTTA CANNELLONI <i>stuffed crêpes, nutmeg, green pepper tomato sauce, idiazabal cheese</i> 24
WHOLE ROASTED SEA BREAM <i>hazelnut & red pepper sauce, young leeks, coriander</i> 42
BRAISED ORGANIC CHICKEN <i>laurel, lemon & saffron braise, mushrooms, potato purée</i> 27
ANGUS BEEF RIBEYE STEAK <i>peperonata, yukon gold chips, chimichurri</i> 46