

## 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

GRIDDLED SHRIMP  
*garlic oil, chili, lemon* 24

DAILY OYSTERS  
*tomato & anchovy mignonette,  
nasty sauce* mp

SWORDFISH CRUDO  
*celery root, preserved lemon, horseradish* 17

DAILY CLAMS  
*sliced garlic, olive oil,  
coriander, albariño* 21

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

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

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

DAILY ADDITION mp

## ENTRADAS

APPETIZERS

SQUASH MINISTRONE  
*roast chicken, borlotti beans, collard greens* 12

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

LEÑA STRACCIATELLA  
*house-pulled mozzarella, purple yam,  
osprey bluffs honey, chili* 18

RÚCULA  
*arugula & radicchio salad, dates,  
sherry vinaigrette, red onion* 16

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

SWEETBREADS & SALT COD  
*roasted garlic, spinach, cornbread* 29

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

GRILLED RABBIT  
*snail rice, tomato, charred brussels sprouts* 36

ANGUS RIB EYE  
*orange peppercorn sauce, roasted mushrooms,  
baby potatoes* 46

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

WHOLE ROASTED SEA BREAM  
*guajillo caper sauce, romanesco* 42

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

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