

TO SHARE

QUAIL EGGS
spicy aioli, celery salt, jalapeño 10

LEÑA BREAD
housemade miche, salted butter 5

LALA'S SPICY FRIED POTATOES
milk mayonnaise, tomato 10

SALT COD FRITTERS
caper & dill crema 13

YUCA FRIES
sherry aioli 9

BLISTERED SHISHITO PEPPERS
parmigiano-reggiano 10

SMOKED JAMÓN CROQUETAS
sherry aioli 14

SUSANA'S GAUCHO EMPANADAS
beef, egg, olives, chiminasty sauce 16

WHIPPED SHRIMP PÂTÉ
smoked paprika, lemon, crème fraîche,
artichokes 16

CHARRED CALAMARI PINTXO
garlic, chilies, leña spice 14

CARVED JAMÓN
spanish serrano ham, aged 24 months 22

CHIPAS
warm cheese buns, parmigiano-reggiano,
olives, pickled jardinière 9

BRANZINO TARTARE
sweet green tomato, lime,
nasty sauce, potato 17

WEDNESDAY TO FRIDAY FROM 5PM

oysters

ENJOY \$1 OYSTERS WITH
THE PURCHASE OF A BOTTLE OF WINE!
WHILE QUANTITIES LAST

ceviches

SMOKED SALMON CEVICHE
jalapeño leche de tigre, avocado crema,
green olives, dill, taro chips 18

TUNA CEVICHE
lime, coconut, purple yam, nasty sauce 19

mariscos

SEAFOOD TOWER
oysters, smoked salmon ceviche,
branzino tartare, whipped shrimp pâté,
tuna ceviche, tanner crab legs 78

APPETIZERS

ROAST CHICKEN SOUP
swiss chard, pastina, mint 12

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

STRACCIATELLA BURRATA
house-pulled mozzarella, marinated eggplant,
saffron & raisin gastrique, grilled bread 18

ARUGULA SALAD
pear, sherry vinaigrette 14

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

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

DAILY CLAMS
sliced garlic, olive oil, coriander,
white wine 21

steak frites

with roasted mushrooms, jus, chimichurri & fries

7OZ GRASS-FED BUTLER'S STEAK 31

12OZ BEEF TENDERLOIN BROCHETTE 34

10OZ BEEF RIB EYE STEAK 47

ENTRÉES

ATLANTIC SALMON
orange guajillo glaze, squash & legume stew,
salmon caviar, crème fraîche 28

GARLIC SHRIMP
garlic & almond cream, lemon, rapini, baby yukon gold potatoes 33

BRISKET BURGER
hazelnut & red pepper spread, cremoso cheese,
charred cucumber, endive 21

FUSILLI PASTA
fresh squid ink noodles, baby squid, clams, tomato, 'nduja pork sausage 29

ROAST LAMB SIRLOIN
gnocchi, goat cheese cream, minted peas 32

VEAL MILANESA
grilled veal paillard, duck egg, white anchovies,
chimichurri, yuca fries 32

GRILLED OCTOPUS
roasted fennel, fermented red pepper sauce, crispy brussels sprouts 29

TONNARELLI PASTA
tomato sauce, basil, olives, creamed burrata cheese 22

RICOTTA CANNELLONI
stuffed crêpes, nutmeg, green pepper tomato sauce,
idiazabal cheese 24

WHOLE ROASTED PLAICE SOLE
saffron & potato rice, lemon, yellow wax beans 39

BRAISED ORGANIC CHICKEN
egg, lemon & saffron braise, mushrooms, potato purée 27

EXECUTIVE CHEF · JULIE MARTELEIRA CORPORATE EXECUTIVE CHEF · ANTHONY WALSH

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