

## 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

### TAMARACK FARMS

**TOMATO SALAD**  
*heirloom tomatoes, onion relish,  
sherry vinegar* 17

### 12 VEGETABLE ESCABECHE

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

### ROMAINE

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

### LEÑA STRACCIATELLA

*cantaloupe, coppa,  
picual olive oil* 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

### CALAMARETTI

*panzanella-stuffed baby squid,  
chorizo rice, tomato* 28

### 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 ragoût, parmigiano-reggiano* 25

### MACKEREL TAGLIATELLE

*rapini, tomato, kohlrabi* 26

### 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!

IT WOULD BE RUDE NOT TO...

PARÉS BALTÀ CAVA BRUT (5oz) 12

CAN XÁ CAVA ROSÉ (5oz) 15

### TORREÓN (4oz)

*vino blanco, havana club 3 year old rum,  
cocchi americano, cactus pear,  
ginger beer* 14

### SIN CORBATA (2oz)

*rinquinquin à la pêche liqueur,  
hendrick's gin, thyme syrup,  
fever-tree tonic* 16

### LEÑA CAESAR (1.5oz)

*sauza silver tequila, fernet-branca,  
walter's caesar mix, nasty sauce,  
jamón ibérico* 14