

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

SQUASH MINISTRONE

*roast chicken, borlotti beans,
collard greens* 12

OCTOPUS SALAD

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

BROKEN AVOCADO SALAD

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

RÚCULA

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

12 VEGETABLE ESCABECHE

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

ROMAINE

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

LEÑA STRACCIATELLA

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

CHARRED BEEF TARTARE

*oyster mayonnaise, green
olives, fennel bizcochos* 19

SÁNDWICHES

BRISKET BURGER

*hazelnut romesco, cremoso cheese,
charred cucumber, endive* 21

PAN DE MIGA

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

PLATOS PRINCIPALES

ENTRÉES

CALAMARETTI

baby squid, morcilla rice, collard greens 28

POTATO GNOCCHI

rapini, garlic, chili, parmigiano-reggiano 19

MACCHERONI

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

ROASTED SALMON

griddled potato, guajillo caper sauce, romanesco 27

KING CRAB REVUELTO

scrambled eggs, chickpeas, tortilla 23

RICOTTA CANNELLONI

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

WELLINGTON COUNTY BUTLER'S STEAK

*grass-fed beef, fried quail eggs, sherry aioli,
chimichurri, yucca fries* 28

TAGLIATELLE CARBONARA

*duck egg, guanciale, black pepper,
parmigiano-reggiano* 21

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)

*dill-infused reyka vodka,
fernet-branca, nasty sauce,
jamón ibérico* 14