

APPETIZERS

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

ROAST CHICKEN SOUP
swiss chard, pastina, mint 12

ARUGULA SALAD
pear, sherry vinaigrette 14

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

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

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

BROKEN AVOCADO SALAD
kohlrabi, toasted pepitas, smoked paprika
& orange vinaigrette 18
add chicken or salmon +10

SÁNDWICHES

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

BLT
pork shoulder bacon, heirloom tomatoes,
escarole lettuce, mustard mayonnaise 17

CHIMICHURRI STEAK
grilled flat iron steak, papo seco bun,
iceberg lettuce, tomato, aioli 22

PAN DE MIGA
country ham, provolone, green olive pesto,
pickled jardinière 17

ENTRÉES

SEA BASS
roasted fennel, fermented red pepper sauce,
grilled lemon 29

LINGUINE PASTA
shrimp, garlic, chili, olive oil 25

TONNARELLI PASTA
tomato sauce, basil, olives, creamed burrata cheese 21

RIGATONCINI PASTA
tamarack farms lamb ragoût, chickpeas,
toasted cumin 22

FRESH PAPPARDELLE PASTA
pesto genovese, zucchini, parmigiano-reggiano 18

ATLANTIC SALMON
squash & legume stew, orange guajillo glaze,
hominy corn, chives 27

CHORIZO OMELETTE
lightly scrambled eggs, chickpeas, potato tortilla 18

EL COBBO
charred chicken, romaine lettuce,
quail eggs, chickpea spread, ibérico cheese,
cherry tomatoes 25

BRAISED ORGANIC CHICKEN
egg, lemon & saffron braise,
mushrooms, potato purée 26

SEARED CALAMARI
baby potatoes, charred tomatillo, arugula, kale,
green tomato 25

RICOTTA CANNELLONI
stuffed crêpes, nutmeg, green pepper tomato sauce,
idiazabal cheese 22

STEAK FRITES

with fried quail eggs, sherry aioli, chimichurri & fries

7OZ GRASS-FED BUTLER'S STEAK 29

6OZ BEEF TENDERLOIN BROCHETTE 26

TO SHARE

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

QUAIL EGGS
spicy aioli, celery salt, jalapeño 10

LEÑA BREAD
housemade miche, salted butter 5

BLISTERED SHISHITO PEPPERS
parmigiano-reggiano 10

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

SMOKED JAMÓN CROQUETAS
sherry aioli 14

SALT COD FRITTERS
caper & dill crema 13

LALA'S SPICY FRIED POTATOES
milk mayonnaise, tomato 10

YUCA FRIES
sherry aioli 9

CARVED JAMÓN
spanish serrano ham,
aged 24 months 22

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