

## CHARCUTERÍA

### CURED MEATS

Jamón Serrano \$10  
Jamón Ibérico de Bellota \$14  
Chorizo Cantimpalo \$7  
Lomo Embuchado \$9  
Sobrasada \$7

CHEF'S PLATTER \$78

## SOPAS y ENSALADAS

### SOUPS & SALADS

GAZPACHO ANDALUZ | chilled tomato and vegetable soup \$5  
SOPA DE CEBOLLA | caramelized onion and sherry soup \$6  
ENSALADA MIXTA | mixed greens, roasted peppers, hearts of palm and red onion with sherry vinaigrette \$7  
ENSALADA AL MODESTO | mixed greens, oven-dried tomato, Serrano bacon, Cabrales cheese, and red onion with creamy piquillo dressing \$8

## A LA PLANCHA FROM THE GRILL

### MARISCOS y PESCADOS SHELLFISH & FISH

Prawns \$12  
Manila Clams \$9  
Diver Scallops \$11  
Chipirones \$7  
Missouri Trout \$7  
Yellowfin Tuna \$11

### CARNES MEATS

Chorizo \$9  
Morcilla \$9  
Butifarra \$6  
Beef Ribs \$12  
N.Y. Strip \$11

## COCAS FLATBREADS

BRANDADA DE BACALAO | whipped salt cod brandade, smoked bacon, arugula, lemon \$10  
CEBOLLA | caramelized onions, olives, garlic, Manchego cheese \$8  
SOBRASADA | homemade chorizo spread, piquillo peppers, Mahón cheese \$9

## VERDURAS VEGETABLES

ACEITUNAS A LA SEVILLANA | marinated Spanish olives \$6  
TORTILLA ESPAÑOLA | Spanish omelet with potato and onion \$6  
PURÉ DE GARBANZOS | chickpea purée with olive oil, Manchego cheese and croutons \$5  
COLIFLOR REFRITA | fried cauliflower with truffle oil \$6  
JUDIAS VERDES | sautéed green beans with onion, garlic and sherry \$6  
PATATAS DOS SALSAS | crispy fingerling potatoes with aioli and tomato sauce \$6  
ACELGAS A LA CATALANA | braised swiss chard with pinenuts and raisins \$7  
HABAS SALTEADAS CON JAMON | sautéed fava beans with Serrano ham and grilled bread \$8  
ESPÁRRAGOS CON ROMESCO | grilled asparagus with romesco sauce \$7  
QUESO DE CABRA AL HORNO | baked goat cheese with tomato sauce and mushrooms \$8

## QUESOS

### CHEESES

Garrotxa \$8  
Manchego \$8  
Idiazábal \$8  
La Serena \$12  
Valdeón \$8

## MARISCOS y PESCADOS

### SHELLFISH & FISH

BOQUERONES CON ALUBIAS | marinated white anchovies with white beans and radishes \$8  
SALPICÓN DE MARISCO | shrimp, calamari and crab in dijon-tarragon vinaigrette \$8  
ATÚN CRUDA | yellowfin tuna tartare with capers, sherried onions, Arbequina olive oil and fingerling potato chips \$12  
LANGOSTA FRITA | fried lobster tail with chimichurri sauce \$15  
PULPO CON PATATAS | roasted baby octopus and potatoes with bacon-sherry vinaigrette \$8  
CROQUETAS DE PESCADO | creamy seafood croquettes with lemon \$7  
BUÑUELOS DE BACALAO | salt cod fritters with lemon aioli \$7  
MEJILLONES CON SALSA DE SIDRA | mussels steamed in hard cider with chorizo and peppers \$7  
CALAMARES FRITOS | fried calamari with guindilla peppers and salbitxada \$8

## CARNES y AVES MEATS & POULTRY

BISTEC A LA CABRALES | grilled hanger steak with Cabrales cheese and port reduction \$8  
ALBÓNDIGAS CASERAS | veal and pork meatballs with Manchego cheese and tomato sauce \$8  
DÁTILES RELLENOS | bacon-wrapped dates stuffed with Cabrales cheese \$8  
PINCHOS MORUNOS | lamb skewers with yogurt and herb salsa \$9  
PINCHOS DE POLLO | grilled chicken skewers with quince sauce \$6  
EMPANADILLAS DE POLLO | roasted chicken and Ibérico ham pastries \$6

## ARROZ RICE

PAELLA MIXTA | saffron rice with chicken, prawns, mussels, clams, chorizo and vegetables \$18  
PAELLA HUERTANA | saffron rice with peas, peppers, asparagus, onion, tomato and artichokes \$14  
ARROZ NEGRO | black rice with lobster, calamari and aioli \$18  
ARROZ CON POLLO | saffron rice with chicken, Serrano bacon, peppers and tomatoes \$16

## POSTRES DESSERTS

FLAN | traditional Spanish caramel custard \$5  
CHURROS Y CHOCOLATE | fried doughnuts with warm chocolate sauce \$6  
PASTEL DE TRES LECHES | sponge cake with "three milks" and fresh berries \$6  
PUDÍN DE PAN | white and dark chocolate bread pudding with Licor 43 caramel sauce \$7  
HELADO DEL DÍA | today's ice cream flavor \$6

Executive Chef | Grace Dinsmoor