

COMPARTIR

[to share]

TAPAS [\$6 Happy Hour]

split pea hummus (gfo/n/v) 10
spiked pepitas, chili oil, market tomatoes
olives, garlic

roasted heirloom peppers (gf/n/v) 10
pistachio pistou

bacon wrapped dates (gf/df) 10
house-made chorizo
...add manchego or blue cheese 2

roasted olives (gfo/v) 10
orange, garlic, rosemary, croutes

papas bravas (gf/df/vo) 11
fingerling potatoes, onion, garlic
chipotle aioli

spanish albóndigas (gfo/df) 10
charred fennel, sofrito, olive bread

TACOS

3 for 12 / 6 for 22 / 9 for 30

birria braised beef (gf/df)
roasted red pepper, onion, cilantro

chicken thigh (gf/dfo)
recado rojo, butter lettuce, queso fresco

al pastor (gf/df)
criolla de frutas

beer battered rockfish (gfo)
repollo, lime crema

vegetable (gf/v/n)
cauliflower, winter squash, romesco

BOARDS

queso 13 / carne 15 / todo 23
*curated selection of cheese or charcuterie
croutes, mostarda, dates, spiked pepitas, olives*

PLATOS

empanada 23
squash, goat cheese, rice, beans

coriander scallops (gf/df) 28
brussels sprout persimmon hash
sherry gastrique

skirt steak churrasco (gf/df) 27
shelling beans, pearl onions, cauliflower
birria jus

baby back ribs (gf/df) 25
half-rack, mole bbq, broccoli apple slaw

braised half chicken (gf/dfo) 26
goat cheese polenta, roasted fennel
stewed tomato

PLATILLOS

pan de maize 6
herbed whipped butter

mixed greens (gf/n/vo) 12
onion, cucumber, tomato, sherry vinaigrette
blue cheese, spiked pepitas

burrata salad (gfo/vo) 14
lentils, charred onion, spinach
sofrito, bread crumbs

roasted beets (gfo/vo) 12
whipped feta, turmeric oregano crackers

charred broccoli (gf/vo) 10
manchego, carrot radish relish

oven baked clams (gfo/df) 14
lomo, garlic, white wine, slather bread

grilled spanish octopus (gf/n) 17
spring onions, romesco, slivered almond

tortilla soup (gf/vo) 10
avocado, queso
fresco, onion, radish, cilantro
...add chicken 5 or shrimp 8

CEVICHEs

octopus (gf/df) 17
mint, basil, cucumber, aji rojo

rockfish (gf/df) 16
cherry tomato, olive, citrus, onion, jalapeno

albacore (gf/df) 17
tomato, celery, onion, horseradish
burnt mezcal

LA CENA

[dinner]

PAELLAS

*allow up to 25 minutes to prepare, serves 2-4
traditional valencian saffron rice dish
garnished with grilled lemon, salsa criolla*

de la luna (gf/df) 40
saffron, chicken thigh, chorizo
soft cooked eggs

del mar (gf/df) 44
saffron, rock fish, shrimp, clams
octopus, spring peas

vegetale (gf/v) 32
saffron, onion, spinach, olive, zucchini

warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have a medical condition

(gf)gluten-free (df)dairy-free (v)vegan (o)option (n)contains nuts/seeds

a gratuity of 20% will be applied to all groups of 8 or more