

COMPARTIR

TAPAS

\$6 Happy Hour

split pea hummus (gfo/n/v) 8
spiked pepitas, chili oil

charred leeks (gf/v) 9
olives, red wine, fennel, sofrito

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

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

spring vegetable huarache (gf/v) 12
nopales, tomato, queso fresco, chili, white bean

papas bravas (gf/df/v) 10
fingerling potatoes, onion, garlic
chipotle aioli

oven baked clams (gfo) 12
lomo, garlic, white wine butter, slather bread

CEVICHE & CRUDO

octopus (gf/df) 16
mint, basil, cucumber, aji rojo

rockfish (gf/df) 15
cherry tomato, olive, citrus, onion, jalapeno

albacore (gf/df) 16
tomato, celery, onion, horseradish, burnt mezcál

scallop (gf/df) 14
cucumber, mint, beet greens, chili oil

TABLAS

served with garlic croutes, mostarda, dates, spiked pepitas, olives, house mustard

queso (n/gfo) 12
curated selection of three artisan cheeses

carne (n/gfo) 14
curated selection of three cured meats

todo (n/gfo) 22
cured meats & artisan cheeses

PLATOS

empanada 21
summer squash, goat cheese, rice, beans

pan-roasted scallops (gf/df) 25
herb sofrito, blistered tomato, quinoa

skirt steak churrasco (gf/df) 26
seasonal vegetables, avocado-olive mojo

pork osso bucco (gf/dfo) 21
masa spread, queso fresco, beans

chili-citrus chicken (df) 24
garlic potatoes, spinach, sofrito

PLATILLOS

pan de oro bread (df) 4
chili-garlic dipping oil

mixed greens (gf/n/v) 10
onion, cucumber, tomato, sherry vinaigrette
blue cheese, spiked pepitas

burrata salad (gfo/v) 12
lentils, charred onion, spinach
sofrito, bread crumbs

beet salad (gf/v) 11
carrot, asparagus, arugula, goat cheddar
beet vinaigrette

duck carnitas salad (gf,n) 15
arugula, spiked pepitas, white beans, chili
cumin vinaigrette

blue crab salad (gf/df) 13
escabeche, sofrito verde

tortilla soup (gf/v) 10
avocado, queso fresco, onion, radish, cilantro
...add chicken for 4 or shrimp for 6

gambas al ajillo (df/gfo) 16
shrimp, chili-garlic oil, slather bread

baked chevre (gfo/n) 13
avocado-walnut pesto, roasted sweet peppers

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

potato (gf/v)
onion, cilantro

LA CENA

PAELLA

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

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

negra (gf/df) 45
squid ink, octopus, scallops, tomato
saffron aioli

vegetale (gf/v) 30
saffron, onion, spinach, olive, zucchini
*traditional valencian saffron rice dish, garnished
with grilled lemon and salsa criolla, please
allow up to 25 minutes to prepare, serves 2-4*

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