



Cena

Jamones y Embutidos

with Pan Cristal, Marcona Almonds & Rosemary Crackers

Chorizo "Palacios" Paprika & Garlic Cured Pork Sausage **\$13**

Salsicion de Iberico Bellota Sea Salt Cured, Acorn Fed, Black Pepper Sausage **\$15**

Jamon Iberico de Bellota "5 Jota" Black Label Acorn Fed Pierna 40 mo **\$32**

Chefs Jamon y Embutido Tasting \$35

Quesos

with Pan Cristal, Membrillo, Marcona Almonds, & "Galletas de Valencia"

Caña de Cabra, Murcia Goat's Milk, Creamy, 21 days **\$13**

Farmstead Manchego "Familia Parras", La Mancha Sheep's Milk, Semi Firm 4 mo **\$12**

Idziabal Basque Sheep's Milk, Hard, 8 mo **\$15**

Valdeon, "Chestnut Wrapped Azul", Leon Cow & Sheep's Milk, Creamy, 6 mo Cave Aged **\$16**

Chefs Queso Tasting \$32

Cold Tapas

Chorizo Manchego Pintxos \$10 for 3

Chorizo "Palacios", Manchego, Piparra Pepper Skewer

Gambas "Coctel" \$19

Chilled Prawns, Mediterranean Aromatics, Basque Pimenton Alioli

Salmon Poke "Sun Never Sets" \$22

Wild Sockeye Salmon, Black Truffle Ponzu, Marcona Almonds, Scallions, Chili Mojo, Avocado



Warm Tapas

Pan con Tomate \$8

Pan Cristal, Crushed Tomato, Spanish Garlic Olive Oil, Maldon Sea Salt

add Salsicion \$12

Patatas Bravas \$12

Crispy New Potatoes, Olive Oil, Garlic Confit, Spicy Tomato Sauce

Hongos de Jerez \$14

Wild Mushrooms, Catalan Herbs, Garlic, Olorosso Sherry

Coliflor "Andalus" \$14

Roasted Cauliflower, Garam Masala, Harissa, Medjool Dates, Mint, Romesco

Tortilla Espanola \$13

Layered Organic Egg with Onion & Potato Confit, Chimichurri "Sur America"

Gambas "San Lucar" \$18

Wild Prawns, Spanish Olive Oil, Garlic, Chile Arbol, Lemon
Manzanilla Sherry, Pan Cristal

Raciones

Wild Salmon "Turkish Fig Mole Blanco" \$38

Wild Sockeye Salmon, Turkish Fig White Mole, Garlic Greens

Roasted Black Truffle Ribeye \$48

Roasted Grass Fed Ribeye, Creamy Mashed Potatoes, Black Truffle Red Wine Sauce

Pluma de Iberico \$45

Roasted Iberico de Bellota Feather Loin, Salsa Verde

Postre

Strauss Family Helado \$9

Caramel Swirl, Olive Oil Reserva, Sea Salt

Bomba Carajillo \$16

Camarena Tequila Blanco, Licor 43, Cold Brew Espresso, Bomba Rice Horchata

Gran Abrazos y Felicidades por 2026!

Zeke Valdivia, Bar Partner
Michael Iglesias, Chef Owner