



PRIX FIXE MENU NO. 1
traditional, family-style tapas menu
\$45 per guest

FIRST

**ACEITUNAS ALIÑADAS Y
QUESO MURCIA AL' VINO**
*warm marinated olives
and drunken goat cheese*

PAN CON TOMATE
*tomato rubbed toast,
serrano ham bits, chives*

LOMO IBERICO Y JAMÓN SERRANO
black foot pork loin (spain) & serrano ham (spain)

QUESOS
cheeses
(served with toast, membrillo, marcona almonds)

RONCAL
*unpasteurized, sheep's milk, semi-firm, salty and
piquant with butterscotch notes; basque region*

MAHON
*pasteurized, cow's milk, soft with a
mild & nutty flavor; minorca, spain*

MANCHEGO
*pasteurized, cow, sheep & goat's milk,
sharp & semi-firm; la mancha, spain*

SECOND

PIMIENTOS DE SHISHITO
*blistered shishito peppers
lots of maldon sea salt*

**ENSALADA DE ZANAHORIA,
QUINOA Y REMOLACHA**
*harissa roasted carrots, quinoa &
beets, pickled spring onions, pistachio*

***CEVICHE DE CAMARONES**
*baja california shrimp, avocado,
cucumber, citrus, aji amarillo, cilantro*

THIRD

TORTILLA ESPAÑOLA
*spanish potato and onion omelette, creme
fraiche, kentucky paddlefish caviar, chives*
(served room temperature)

**EMPANADAS DE RES
CON PIQUE**
*beef short rib patties with
a cilantro-chili pepper sauce*

**AREPA CON QUESO
FRESCO Y CHORIZO**
*cornmeal cake, farmers
cheese & chorizo*

FOURTH

TARTA DE PERA Y RICOTTA
*ricotta mousse, asian pears, almond meringue
crust*

PASTEL DE CHOCOLATE
*chili-spiced chocolate cake, toasted
marshmallow, dulce de leche sauce, graham
cracker*

*These items can be served raw or undercooked.
Consuming raw or undercooked eggs, meat, or
fish increases your risk of foodborne illness.

†A service charge of 20% of food and
beverage purchases will be applied to
parties of eight (8) or more.



PRIX FIXE MENU NO. 2
family-style tapas with family-style
entrée supplement
\$62 per guest

FIRST

**EMBUTIDOS Y QUESOS CON
ACEITUNAS Y ALMENDRAS**
*chef jose salazar's selection of traditional
spanish salt-cured meats and cheeses with
marinated olives, local toasted breads,
membrillo and marcona almonds*

SECOND

**ENSALADA DE JICAMA
Y MANGO VERDE**
*jicama and green mango salad
watercress, frisee, queso fresco
cilantro vinaigrette*

***CEVICHE DE CAMARONES**
*baja california shrimp, avocado,
cucumber, citrus, aji amarillo, cilantro*

THIRD

**EMPANADAS DE RES
CON PIQUE**
*beef short rib patties with
a cilantro-chili pepper sauce*

PULPO
*braised spanish octopus with
potatoes and pimenton*

FOURTH

***CARNE ASADA A LA PARILLA**
*grilled hanger steak, yellow rice, roasted carrots,
brussels sprouts, fried plantains, chimichurri
sauce*

***MEDIO POLLO**
*roasted half chicken, sweet potatoes, cipollini
onions, pickled banana peppers, pee-wee
potatoes, mojo rojo sauce*

***PAELLA VALENCIANA**
*paella: calaspara rice, saffron,
clams, chicken, chorizo, gulf shrimp,
mussels, octopus*

FIFTH

TARTA DE PERA Y RICOTTA
*ricotta mousse, asian pears, almond
meringue crust*

PASTEL DE CHOCOLATE
*chili-spiced chocolate cake, toasted
marshmallow, dulce de leche sauce,
graham cracker*

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