



SEPTEMBER 14 - SEPTEMBER 28

WOOD-FIRED PAELLAS

OUR DAILY SPECIALS SERVES 1-2

OFFERED MONDAYS

Arroz de Carrillera con Verduras y Setas

Paella-style rice with beef cheeks, Romano beans, pearl onions, and seasonal mushrooms 70

OFFERED TUESDAYS

Paella Señorito

A shell-less seafood Paella-style rice with squid, shrimp, mussels, and clams 70

OFFERED WEDNESDAYS

Arroz de rabo de toro

Paella-style rice with braised oxtail, artichoke, and pearl onions 65

OFFERED THURSDAYS

Arroz de costillas de ibérico de bellota

Paella-style rice with Ibérico pork ribs, Ibérico sofrito, and seasonal mushrooms 70

OFFERED FRIDAYS

Arroz a banda con Bogavante

Paella-style rice, meaning 'rice apart from lobster', made with lobster and cuttlefish sofrito 90

OFFERED SATURDAYS

Paella Valenciana

The only true Spanish paella, made with Spanish rabbit, chicken, Romano beans, Garraf beans, and lima beans 65

OFFERED SUNDAYS

Arroz Negro con Pulpo

Paella-style rice with squid ink and Spanish octopus 65

CELEBRATE WORLD PAELLA DAY!

September 20

Join the ultimate paella party! We're turning up the heat and the flavor with a paella cooking class. Flamenco dancers, sangría, and porrón-pouring fun await!

LEARN MORE

