

Tablas

Xarcuteria 27
A selection of Spain's finest cured meats & cheeses. Jamon Serrano, Lomo Iberico & Chorizo. Aged Goat, Manchego & Aged Mahon. Served with; bread, Marcona almonds, marinated olives, & fig spread

Tabla de Pan 4
Toasted bread paired with extra virgin olive oil & balsamic vinegar

Torreznos 19
Braised pork belly served with Aged Goat Cheese, dry Figs & A drizzle of Agave Honey

Paellas

Paella Debajo 44
Fragrant Saffron rice with smoky chorizo, tender juicy chicken, green beans & an assortment of seafood including, Shrimp, Clams & Mussels

Paella de Mariscos 49
Fragrant Saffron rice & an assortment of seafood including, Shrimp, Clams, Mussels, green-lipped Mussels & Scallops
**preparation for Paellas is approximately 30 mins*

Ensaladas & Sopas

Ensalada Debajo 12
Mixed greens, Arugula, fresh Goat cheese, candied pecans, dried cranberries, & fig vinaigrette

Gazpacho 9
A Traditional Spanish cold soup, made with raw vegetables

Tapas

Queso Flameado 15
Melted Spanish Cheeses topped with savory Chorizo, and served with toasted bread

Manchego a la Plancha 15
Manchego Cheese seared and paired with Guava paste, berry compote, & Spanish sofrito

Pulpo Gallego 24
Marinated Octopus Grilled to perfection over seasoned potatoes, & garlic aioli

Champiñones 14
Oven-baked mushrooms caps stuffed with Goat Cheese, fresh herbs, & drizzled with balsamic glazzed

Bistec 29 Aged 39
Tender grilled 8oz Ribeye cooked to perfection & topped with Aliño Mojo

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness

Gambas al Ajillo 16
Traditional Spanish-style Garlic Shrimp, served with toasted bread

Chuletas 27
Tender Lamb Chops drizzled with a blueberry-mint reduction, served with glazed carrots & celery root puree

Lubina 27
Tender seared and baked Seabass served with asparagus & finish with a bright citrus Aliño Mojo

Banderillas 15
Juicy Chicken skewers wrapped in Jamon Serrano, accompanied with Calabacitas & finish with a rich Manchego brandy sauce

Croquetas de Jamon y Manchego 15
Golden fried croquette bites of Jamon Serrano & Manchego Cheese, drizzled with garlic aioli & brava sauce

Patatas Bravas 11
Crispy fried potatoes seasoned with smoked paprika, drizzled with garlic aioli & brava sauce

Almejas 21
Clams cooked in a white wine, herbs, & buttery garlic sauce, served with toasted bread

Aguacate Frito y Ceviche 16
Fried avocado topped with zesty Shrimp ceviche, pickled onions, served with crispy tortilla chips

Esparragos 14
Tender asparagus wrapped in Jamon Serrano, grilled with white wine, butter & garlic

Vieiras 29
Tender pan-seared scallops over Spanish sofrito, & a drizzle of garlic aioli

Albondigas 16
Savory seasoned meatballs finished with a rich garlic tomato sauce & grated Manchego cheese

Rabito de Toro 14
Tender shredded Ox Tail, wrapped in flaky puff pastry, topped with a roasted piquillo pepper & drizzled with balsamic glazzed

Berenjenas 13
Seared Eggplant slices, tomato, Feta cheese, fig spread, fresh basil, & drizzled with honey & balsamic glazzed

Vinos

Red

Abuelo Cayo Tempranillo 16/50
Covila Rioja Reserva 19/61
Flor de Vetus Tempranillo 75 Btl
Don Ramon Blend 16/50
Tres Picos Garnacha 17/53
Cuevas de Arom Garnacha 18/56
Las Uvas de la Ira Garnacha 75 Btl
Casa Castillo Monastrell 18/56
Aguijon de Abeja Malbec 17/53
Agujon de Abeja Marbec Reserva 19/61
Tres Osos Cabernet Sauvignon 16/50
Merum Finca el Navazo Blend 17/53
Franco Sierra Pinot Noir 15/47
Oliver Riviere Rayos Uva Rioja 19/61
Oliver Riviere Gabaxo Rioja 22/72
Purple Angel Montez Carmanere 295 Btl

White

Abuelo Cayo Tempranillo Blanco 16/50
Thresher Sauvignon Blanc 14/44
Astrid Albariño Valdo Salnés 17/53
Desconcierto Albariño 21/69
Manuel D' Amaro Albariño 19/61
Loureiro Vinho Verde 16/50
Borsao Macabeo Chardonnay 16/50
Jordi Miro Garnacha Blanca 18/56
Oliver Riviere Vinos La Bastid 22/72
Tahon Tobelos Reserva Rioja Blanco 75 Btl

Rosé, Sparkling & Port

Gran Gesta Cava Brut Reserva 16/50
Gran Gesta Cava Brut Rosé Reserva 18/56
Arca Nova Vinho Verde Rosé 16/50
Foncalieu Pique Poul Rosé 17/53
Henriques Boal 10 years old Madeira 14
Villa Oieras Carvcavelos 15 yeras old 12

Sangria

Red 15/42
White 15/42

Non-Alcoholic Beverages 4

Horchata
Natural Lemonade
Ginger beer
Perrier
Coca-Cola
Coke Zero
Sprite
Hot Tea Urban Mama
Coffee
Espresso
Kombucha Urban Mama 8
Bottled Mexican Coca Cola 5

Draft Beer 8

Second St 2920 IPA
Second St Kolsch
Santa Fe 7K IPA
Marble Double White
Sandia Watermelon Hard Cider
Dos XX
Negra Modelo
Modelo Especial

Bottled Beer 7

Indio
Corona Extra
Michelob Ultra (can)
Heineken Zero
Daura Damm (Spain) 8

Postres 10

Flan

Crema Catalana

Brie Basque Cheesecake

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Debajo Hours: Tuesday-Saturday 5:00pm-9:00pm Friday-Saturday 5:00pm-9:30pm