



*Welcome*

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03.13.26

## STARTERS from the sea

**FRESH SHUCKED OYSTERS** | half dozen | 36  
Granita cocktail sauce

**ANCHOVY BREAD** | 16  
Spanish white & brown anchovies, lemon aioli, toasted baguette

**MANILA CLAMS** | 26  
White wine, sorrel, fennel, garlic, butter, garlic bread

**GARLIC SHRIMP** | 26  
Wild shrimp, white wine, cream, arbol chili

**“FISH & CHIP” SASHIMI** | 22  
Sashimi rainbow trout, paprika potato chip, pickled shallot, lemon aioli

**PAELLA VALENCIA APP** | 26  
PEI Mussels, Gulf Shrimp, Spanish chorizo, crispy edged arroz Valencia, shrimp stock, garlic, saffron, paprika, Castelvetro olives

## STARTERS from the land

**HOUSE MADE BURRATA** | 18  
Fresh mozzarella pocket, ricotta filled, Nekeas Spanish olive oil, basil, sal, crostini

**GRILLED ASPARAGUS** | 18  
Aji sauce, black garlic chili oil, fennel frond

**KING TRUMPET MUSHROOM** | 16  
Thyme brown butter, Calabrian pepper chickpea puree, Spanish chimichurri

**HEIRLOOM ROASTED CAULIFLOWER** | 18  
Sicilian fennel seed, French feta puree, fried capers, garlic, calabrian pepper vinegar, crouton crumble, lemon oil

**HOUSE CHILI DUSTED FRIES** | 13  
Our specialty chili -black garlic dust blend, lemon aioli

**CROQUETTES DE POLLO** | 20  
Jamón ibérico, sweet onion béchamel breaded fritters, tangy marinara

**AUSTRALIAN GRILLED LAMB SKEWERS** | 20  
Shallot, Calabrian chili pepper herb oil, herb marinade

**PATA NEGRA JAMON IBÉRICO** | 38  
100% acorn fed, thin sliced, olive oil, shaved Parmigiano Reggiano

**PETITE BAGUETTE** | 6  
Spanish extra virgin olive oil, maldon salt, rosemary

Please respect our two-hour first seating for reservations at 6:30 PM or earlier, so other guests may also enjoy their dining experience. Thank you.

Split plate fee \$2.50 per person | Automatic 20% gratuity added to parties of 7 or more  
Outside dessert fee \$4 per person | Corkage fee \$35 per 750ml bottle

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## GREENS

**ASA'S SOUP** | 14  
Veggie soup of the day.

**HEIRLOOM RED BEETS** | 16  
Orange segments, citrus zest, pistacchio, French feta puree, fennel frond

**CLASSIC CAESAR** | 16  
Romaine lettuce, Italian anchovy dressing, parmigiano reggiano, garlic crouton

**BUTTER LETTUCE** | 16  
Radish, Italian shallot dressing, chives, cashew purée

**PERSIAN CUCUMBER SALAD** | 17  
Chickpea, English peas, quinoa, dill, avocado, shallot dressing, pickled spring onion

## MAINS

**SPANISH JUDION BEAN STEW** | 28  
Asparagus, carrots, leeks, white wine, evoo

**ARRABIATA RAFAELA** | 26  
“Angry Pasta”, tomato, garlic, arbol chili, spaghetti

**EXOTIC MUSHROOM RIGATONI** | 38  
Butter, garlic, cream, shiitake mushroom stock, dry marsala

**PASTA A LA VODKA** | 36  
Pancetta, English peas, tomato-cream, garlic, black pepper, vodka flambé, spaghetti

**SEARED SUSTAINABLE TUNA** | AQ  
Coriander crusted, pistachio basmati rice, arugula, carrot beurre blanc

**MCFARLAND PINK RAINBOW TROUT** | 42  
Forbidden rice, Sorel, spring green purée, pickled radish & spring onion

**38 NORTH HALF CHICKEN** | 42  
Grilled, oven finished, herb dressed, green beans w/ leek confit, chicken jus  
(cooked to order, please allow 30 minutes)

**PAPA PORK CHOP** | 56  
Double cut - bone in, strawberry rhubarb chutney, creamy mashed potato  
(cooked to order, please allow 30 minutes)

**COLORADO LAMB LOIN** | 56  
Herb marinade, cucumber-carrot salad, Castelvetro olives, mint, champagne vinegar

**ARGENTINE STEAK** | 48  
Tenderized, marinated sirloin, Spanish chimichurri, house fries and ketchup

**HAND CUT NEW YORK STEAK** | **Petite (12oz)** | 55 **Grand (24oz)** | 95  
Grilled, oven finished, roasted Yukon potatoes, organic broccoli, Manchego herb compound butter (cooked to order, please allow 30 minutes)