## STARTERS from the sea

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

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

**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, Castelvetrano olives

## STARTERS from the land

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

**GRILLED SUMMER SQUASH** | 20
Ricotta/ Manchego filled squash blossom,
tomato / Brillet cheese / garlic cream sauce

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

**HEIRLOOM ROASTED CAULIFLOWER** | 18
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

**CROQUETAS DE POLLO** | 20
Jamón iberico, sweet onion béchamel breaded fritters, tangy marinara

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

**PORK TENDERLOIN SKEWER** | 18
Chef marinade, squash, red bell pepper, sweet onion,
mushroom, black garlic chili oil

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

Please respect our ***two-hour first seating for reservations at 6:00 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 $5 per person | Corkage fee $40 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, pistachio, French feta / crème fraîche purée, dill

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

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

**HEIRLOOM TOMATO SALAD** | 17
Chickpeas, arugula, pistachios, avocado vinaigrette

## MAINS

**SPANISH JUDION BEAN STEW** | 28
Spinach, tomato, leeks, white wine, evoo

**ARRABIATA RAFAELA** | 26
"Angry Pasta", tomato, garlic, arbol chili

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

**PESTO PASTA** | 28
Local basil, marcona almonds, Parmigiano, garlic, egg tagliatelle,
ricotta cheese, lemon oil

**MCFARLAND *PINK* RAINBOW TROUT** | 46
Crispy skin, zucchini, golden beets, tomato sauce,
fried caper gremolata, herb bread crumbs

**38 NORTH HALF CHICKEN** | 42
Grilled, oven finished, herb dressed, local corn, onion, cream, white wine, tarragon, arbol chili, mashed potato
(cooked to order, please allow 30 minutes)

**PAPA PORK CHOP** | 58
Thick cut - bone in, wet brine, herb marinade, sautéed kale
w/ golden raisins & hazelnuts
(cooked to order, please allow 30 minutes)

**ARGENTINE STEAK** | 48
Tenderized, marinated sirloin, Spanish chimichurri, house fries & 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)