

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 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 so others may also enjoy the evening. Thank you.

Split plate \$2.50 per person | Automatic 20% gratuity on parties of seven or more
Outside dessert fee \$4 per person | corkage \$35 per 750ml btl

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born 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 purée, 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, pickled spring onion, dill, avocado vinaigrette

MAINS

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

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

ASA'S 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

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

McFARLAND PINK RAINBOW TROUT | 42
Forbidden rice, sorrel, spring green purée, pickled radish & spring onion

SPRING HALF CHICKEN | 42
Grilled, roasted 38 North bird, 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, silky mashed potato
(served medium, 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.....or.....**Grand (24oz)** | 95
Grilled, oven finished, roasted Yukon potatoes, organic broccoli, Manchego herb compound butter
(Please allow 30 minutes)