

Sparkling

KILA CAVA BRUT, 2022 - MACABEO · XAREL-LO · PARELLADA - Penedès - 12
RAVENTOS I BLANC BLANC DE BLANCS, 2023 - XAREL-LO · MACABEO · PARELLADA - Penedès - 15
PERE MATA CAVA BRUT CUPADA ROSÉ, 2023 -
MACABEO · PARELLADA · XAREL-LO · MONASTRELL - Penedès - 14

Crisp Bright Whites

TXOMIN ETXANIZ GETARIAKO, 2025 - HONDARRABI ZURI - Txakoli - 13
MARTÍNSANCHO, 2022 · VERDEJO · Rueda - 12
BODEGAS LA VAL 'ARANTEI', 2023 - ALBARIÑO - Rias Baixas - 15
FINCA REBORDA A TELLEIRA, 2024 - GODELLO - Ribeiro - 15
BOTANI SIERRAS DE MALAGA, 2024 - OLD VINE MOSCATEL - Málaga - 13

Rich Textured Whites

PANORAMICO, 2021 - VIURA · MALVASIA - Rioja - 20

Rosé & Orange

BODEGAS MUGA ROSADO, 2024 - GARNACHA · VIURA · TEMPRANILLO - Rioja - 11
PARAJES DEL VALLE, 2024 - MACABEO - Manchuela - 14

Light Savory Reds

GRANITE PROJECT "GRANITO DE GREDOS", - GRENACHE - Sierra de Gredos - 15
DECENDIENTES DE J. PALACIOS, 2023 - MENCIA- Bierzo - 17
CAN SUMOI, 2023 - SUMOLL · GARNATXA - Penedès - 16

Bold Structured Reds

QUINTA SARDONIA 'SARDON', 2023 - TINTO FINO · SYRAH · GRENACHE - Castilla y León - 13
BODEGAS RAMIREZ DE LA PISCINA CRIANZA, 2020 - TEMPRANILLO - Rioja Crianza - 12
LA RIOJA ALTA 'ALBERDI' RESERVA, 2020 - TEMPRANILLO - Rioja Reserva - 18

Signature Cocktails

-15

¡Mucha Novia?

hibiscus tequila, raspberry sumac,
red vermut, lemon

Guanabana Daiquiri

white rum, salted guanabana
mango, amontillado sherry, lime

Apasionada Margarita

blanco tequila, passionfruit
coconut, lime

Amapola

strawberry mezcal, aperol,
white vermut, lemon

Mi Sherry Amor

bourbon, cacao nib, px sherry,
mole bitters

Fresa Bonita

vodka, piquillo pepper strawberry,
saffron, lemon

Sanguina Smash

bourbon, montenegro, blood orange, mint

Solera Fantasy

oloroso, fino & px sherrries,
malted fig marmalade

Daliamotxo

spanish red wine, dr pepper,
red vermut, lime, soda

G&T

-15

Lola Flores

mahon gin, thomas handy tonic water

Clara Campoamor

bcn gin, bonanto aperitivo, thomas
handy tonic water

Queen Isabella

gin mare, lime, thomas handy tonic water

SANGRIAS

-15

Sangria Rosada

spanish rose wine, creme de peche,
dry curacao, strawberries, honey

Sangria Tinta

spanish red wine, dry curacao,
blackberries, honey

Sangria Blanca

spanish white wine, st. elder, citrus

SPIRIT-FREE

-12

Bayá Conmigo

giffard n/a aperitivo, raspberry
sumac, cherry blossom tonic

Siesta Spritz

giffard n/a aperitivo, pink grapefruit soda, orange

Different Here

passionfruit coconut, mango soda, lime

Guanabana Julep

guanabana mango, mint, lime, soda

BEER

Drafts

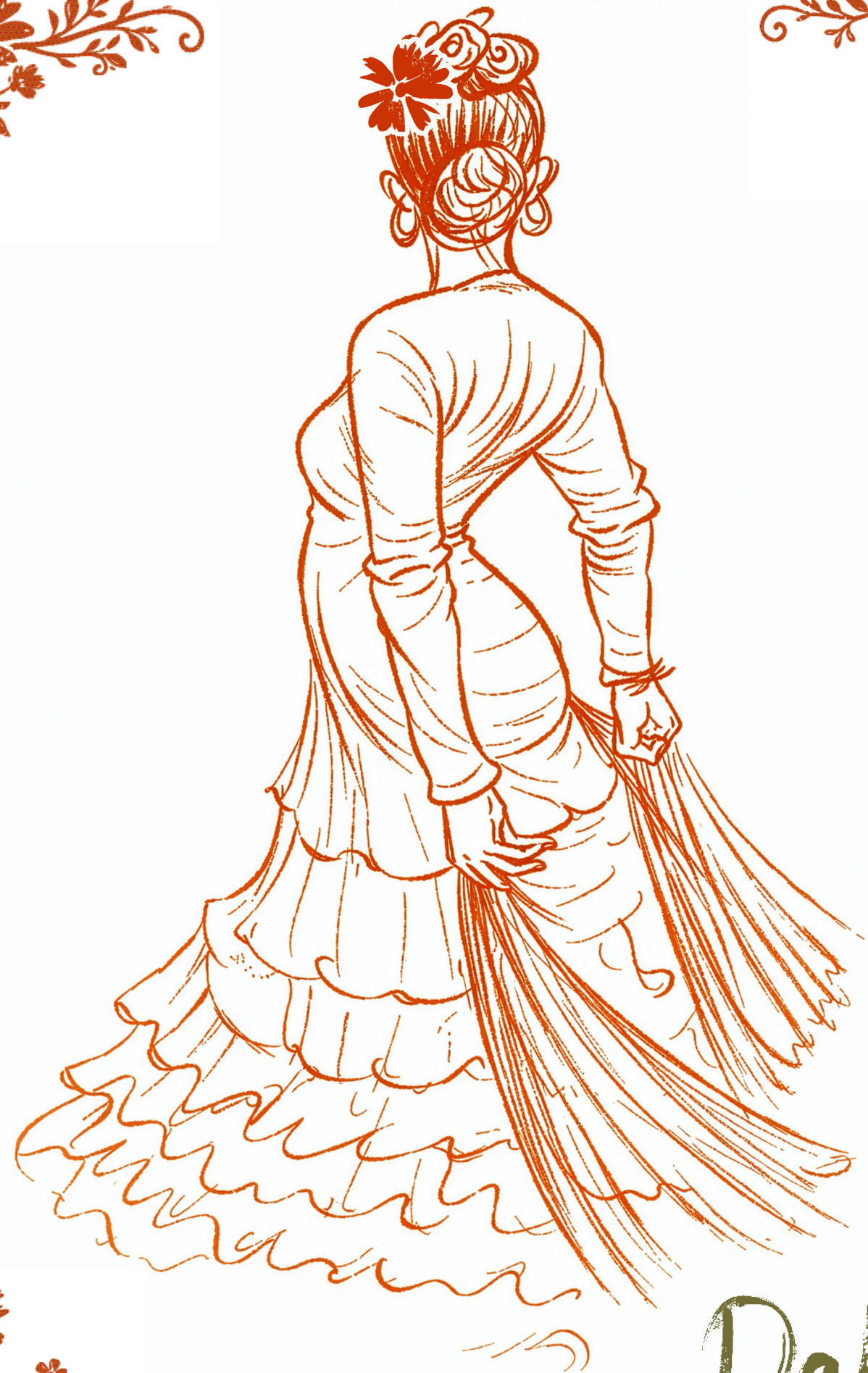
Mahou San Miguel - 10
Estrella Galicia - 10

Ciders

Artifact Cider Long Way Back - 10
Isastegi Sagardo - 35
Eric Bordelet Poire Authentique - 44

Bottles/Cans

Estrella Especial - 10
Allagash White - 12
Oxbow Dry Hopped Farmhouse - 11
Founders All Day Session IPA - 10
Night Shift Fluffy Hazy IPA - 10
Founders breakfast stout - 11
Estrella Damm Daura GF Beer - 10



Tapas

Del Mar

Gambas al Ajillo - red shrimp, garlic & pimenton - 16

Calamares "Dan Dan" - squid, sobrasada & almond - 17

Pulpo Carpaccio - Spanish octopus, sobrasada & serrano XO - 15

Mejillones a la Brasa - PEI mussels, cockles, salsa verde & pan de cristal - 14

* **Churro** - crab & caviar - 14

Matrimonio - tomato conserva & anchovy - 10

Del Jardin

Patatas Bravas - layered potato, aioli & salsa bravas - 9

* **Setas y Huevo** - mushroom, egg yolk & eel sauce - 15

Empanada de Seta - oyster mushroom, garlic & herbs - 12

Guisantes a la Brasa - charred snap peas & burnt orange chimichurri - 12

Pan Con Tomate - house baguette, tomato - 9
add jamon + 6 • add anchovy + 4
add tinned fish + 6

De la Tierra

Dates - sobrasada, membrillo & valdeón espuma - 9

Bikini - pressed ham, comté & truffle - 12

Patatas Chips - jamón ibérico - 22
(add caviar - 20)

Txistorra - stewed mini chorizo, cider reduction & charred pineapple - 12

Croquetas de Pollo - black truffle & idiazabal - 10

Croquetas de Jamón - charred membrillo - 12

Txistorra "Hot Dog" - chorizo, peppers & onions - 12

* **Hamburguesitas** - wagyu beef, oxtail marmalade, quick pickle, mahon & aioli - 16

Queso de Cabra - stuffed goat cheese, piquillo & PX sherry - 12

* **Tortilla Española** - egg & potato omelet, chorizo ibérico & aioli - 10

* **Tartar de Vaca** - raw wagyu beef, saffron yolk, sherry & caviar - 16



CRUDOS DEL MAR

* **Lubina Tartare** - sea bass, horchata & pomegranate - 15

* **Yellowfin Tuna** - blood orange, black olive & kumquat - 21

* **Hamachi** - sherry ponzu, figs & ginger - 18

* **Tartar de Atún.** - spicy tuna & bergamot - 20

* **Razor Clam** - yuzu kosho & apple - 14

Pan de la Casa

-15

Pan Frito - crispy bread cooked to order, smoked butter

Pan de Cristal - signature spanish bread, sesame eggplant dip

* These items may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy before ordering.

ROBATA

(a la brasa)

* **Pluma Iberico**

iberico pork, passionfruit caramel & quince jam - 18

* **Triple Seared Wagyu**

ribeye, sherry fino, aged soy, px reduction & egg yolk - 45

* **Wagyu Rib Cap**

sherry ponzu & chimichurri - 30

* **Scallop**

morcilla chili crisp & sherry soubise - 16

Confit Cabbage

black garlic aioli & puffed rice - 12

Prawns

sobrasada butter - 16

Pulpo

spanish octopus & espelette vinaigrette - 16

FEASTS

(shareable entrees)

* **Wagyu Ribeye Filet**

16 oz. Westholme, olive oil mashed potatoes & smoked mushroom jus - 160

Whole Bronzino

charred pepper emulsion, snap peas, tomatoes & chimichurri - 45

* **Brandt Tomahawk**

40 oz. dry aged, loaded baked potato, piquillo peppers & marrow butter - 170

* **¡Txuleton!**

32 oz. dry aged bone-in ribeye, vaca vieja, charred leeks & marrow butter - 90

Paella

Verduras - mushroom, spring onion & snap peas - 24/44

Valencia - chicken, chorizo & shellfish - 28/52

Pollo - chicken, vino tinto, mushrooms & Ibérico pork - 25/48