TAPAS BAR

MARKET SEAFOOD

Oyster* *(GF)* — 4
Sherry Mignonette, Lemon

Tuna Tartare* *(GF+)* — 24
Kataifi, Piquillo, Avocado, Caper, Sherry, Chive

Ceviche* *(GF) (DF)* — 17
Local Fish, Citrus, Cucumber, Castelvetrano Olive, Mint, Fresno

Caviar* — MKT
Onion-Potato Rösti, Crème Fraîche, Preserved Lemon, Chive

GARDEN & GRAINS

Beets *(VG+) (GF+) (DF+)* — 14
Arugula, Burrata, Pickled Fennel, Lavash, White Balsamic Vinegar

Leeks *(GF)* — 14
Wine-Braised, Pecan Muhammara, Pomegranate-Piquillo Relish, Crispy Shallot

Carrots *(V+) (DF+)* — 12
Harissa, Goat Cheese, Sesame Dukkah, Date Molasses, Mint

Little Gem Salad *(V) (GF+) (DF+)* — 14
Chicory, Fennel, Castelvetrano Olive, Manchego,
Almond, Garlic Migas, Sherry Vinaigrette

Patatas Bravas *(VG+) (GF)* — 12
Brava Sauce, Garlic Aioli

Arroz de Azafrán — 13
Saffron Rice, Toasted Vermicelli, Garlic Confit, Piquillo,
Preserved Lemon, Aromatic Herbs

FOR THE TABLE

Cheese & Cured Meats 36
Jamón Ibérico, Rotating Cured Meat, Three Artisan Cheeses, Seasonal Accoutrements

Mezze Platter *(V) (GF+) (DF+)* 28
Whipped Hummus, Labneh, Falafel, Marinated Vegetables, Kalamata Olives, Pita Chips

Coques *(DF+)* 18
Chorizo, Slow-Cooked Sofrito, Manchego, Mozzarella

TAPAS FROM THE KITCHEN

Pintxos-Style Daily Chef's Counter 6
Rotating Selection of Various Bites

Börek *(V)* 14
Phyllo Pastry, Wild Mushroom & Spinach, Truffle Labneh, Pickled Sumac Onions

Gambas al Ajillo *(GF+) (DF)* 22
Shrimp, Garlic, Sherry, Pepper Flakes, Grilled Bread

Albóndigas 15
Beef & Pork Meatball, Oloroso Jus, Roasted Garlic, Crispy Shallot

Chicken *(GF) (DF+)* 22
Merguez-Spiced, Saffron Yogurt, Chermoula

Lamb Rib *(GF) (DF+)* 24
Date-Pedro Ximénez Glaze, Smoked Yogurt, Pistachio, Mint

Branzino *(DF)* 28
Butter Bean, Fennel-Tomato Broth, Olive, Herb Oil

DESSERTS

Loukoumades *(DF+)* 12
Dark Chocolate Ganache, Blood Orange Syrup,
Toasted Pistachio, Sea Salt

Olive Oil Cake 12
Sherry Strawberries,
Saffron Crème Fraîche, Almond

Cheesecake *(GF+)* 13
Basque Style, Kataifi, Spiced Mixed Nuts,
Orange Blossom Syrup
Inspired by Baklava

(V) = Vegetarian • (VG) = Vegan • (GF) = Gluten-Free • (DF) = Dairy-Free
(+) = with additional modifications

Prepared in our kitchen that commonly handles wheat products and nuts.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions.