

OLOROSO

QUESO y CHARCUTERÍA

MIXTO • 25
selection of five

- IDIAZÁBAL • 6
R-sheep, Basque
nutty, smoky

IBORES • 5
R-goat, Extremadura
rich, piquant

MAHÓN • 5
P-cow, Menorca
buttery, sharp

MONTE
ENEBRO • 7
P-goat, León
soft, lemony

VALDEÓN • 7
P-cow/goat, León
blue, tangy
- SALCHICHÓN
DE BELLOTA
IBÉRICO • 12
acorn-fed 'pata negra'

FUET • 6
black pepper and
garlic sausage

SALCHICHÓN
DE JABALÍ • 6
wild boar and
red wine

CHORIZO
BLANCO • 6
garlic sausage

CHORIZO • 6
spicy paprika

JAMÓN MANGALICA • 24

TAPAS

- "SHRIMP ON SHRIMP" • 16
shrimp toast, squid ink brioche,
Mangalica lardo

SCALLOP A LA PARILLA • 15
grilled scallops honeydew
gazpacho, jamón Mangalica

MARINATED TUNA • 15
gazpacho vinaigrette,
green olive, 'salsa verde'

BOQUERONES • 9
white anchovy, salsa verde,
Castelvetrano olive

ROASTED BEETS • 10
lemon crema, mint
pistachio dukkah

BLISTERED PEPPERS • 9
shishito peppers, lemon,
piment d'Espelette

TORTILLA DE PATATA • 9
'Spanish omelette' of potato,
caramelized onion, frisée

GRILLED NY STRIP • 16
seta conserva, migas, salsa verde
- GAMBAS AL AJILLO • 15
shrimp, chili, lemon, chickpea

GRILLED OCTOPUS • 17
chorizo, chickpea, muhummara

CLAMS IN MANZANILLA • 12
Little Neck clams in sherry

SQUID INK RICE • 15
black rice, calamari frito

BACALAO CROQUETAS • 7
salted cod and potato, saffron aioli

CHARRED EGGPLANT • 10
honey, ginger, piparras,
tagine spices

PATATAS BRAVAS • 10
spicy tomato sauce,
saffron aioli, Manchego

WOOD OVEN ASPARAGUS • 10
sunny side up egg, paprika oil,
brown butter crumble, avgolemono

WOOD OVEN PORK BELLY • 14
pineapple agridulce, almond

CHORIZO IN SHERRY • 10
Basquaise peppers, Oloroso

RACIONES

- ROASTED SEA SCALLOP • 28
mussels, clams, calamari, tomato-shellfish broth

WOOD GRILLED BRANZINO • 29
Catalan-style samfaina, zucchini-basil mojo

WOOD OVEN ORGANIC CHICKEN • 27
escalivada, romesco sauce

PAELLA OLOROSO • 44 / 68
shrimp, clams, mussels, calamari,
chorizo, Calasparra rice, saffron

FOR TWO

- ROASTED HALF PIG'S HEAD
38 per person
Pedro Ximénez-rosemary gastrique,
green olive tapenade

WOOD-GRILLED RIBEYE
32OZ DRY-AGED CHULETON
48 per person
seta conserva, blistered peppers

FIVE-COURSE GUSTO MENU 65 per person

