

charcutería y caviar

OUR FAMOUS CHARCUTERIE BOARDS

serrano, queso, olives, marcona almonds
medium, large
39, 60

CAVIAR AND CAVA

one ounce finest imported caviar, hand selected, traditional accompaniments and a traditional champagne - method cava
100

Vida

brunch

tapas and heirloom tacos

PATATAS BRAVAS 17
Crispy golden potatoes tossed in our house "Spanish-style zesty sauce."

GAMBAS AL AJILLO 23
Shrimp sautéed in garlic butter and white wine.

ALMEJAS (CLAMS) 20
Tender clams in a hearty chorizo-and-bean broth, with toasted bread for dipping

ALBONDIGAS 19
Soft beef meatballs in creamy Tetilla cheese sauce and mild tomato.

PULPO 25
plancha - seared octopus, confit potato, beans, roasted peppers, pickled onion, paprika

SHRIMP TACOS 23
Juicy shrimp wrapped in warm tortillas with sweet mango salsa, mojo rojo

STEAK TACOS 25
grilled steak in a soft corn taco with salsa verde and chimichurri

EMPANADA 23
Flaky pastry stuffed with spiced beef, served with chimichurri.

BRUSSELS SPROUT 15
crispy Brussels served with a hot honey mayo

CAULIFLOWER 16
Roasted cauliflower finished with sweet-chili

HUEVOS ROTOS 25
Crispy potatoes topped with fried eggs, chorizo, and melty cheese black truffle

SOFRITO 17
tomato, peppers, leeks, garlic, slow cooked, toasted bread

MEJILLONES (MUSSELS) 19
mussels, chorizo, smoked tomato broth, paprika

BEEF TIPS 25
beef filet mignon tips, cumin, paprika, grilled king oyster mushroom, paprika, marcona almonds

CROQUETTES 17
Creamy ham-and-cheese croquettes with a light kick of salsa brava

COSTILLAS 23
slow cooked Spanish ribs glazed with a sweet sherry BBQ sauce

TUNA TARTARE 26
hand-cut sushi grade tuna, crispy rice, avocado, cucumber, endive leaf

CEVICHE 25
shrimp, octopus, citrus, grilled avocado, pickled watermelon radish, red onion

SHISHITO 18
crispy fried peppers, lemon, salsa brava

CALAMARI 24
fried crispy paprika calamari served with our house mojo rojo

REMOLACHA 18
badger flame beet, mache, honey chardonnay dressing, hazelnuts, zamorano cheese

OTONO 18
mixed greens, apples, grapes, pecans, ny maple dressing, blue cheese

CALABAZA 18
roasted delicata squash, baby kale, goat cheese, sherry reduction, pumpkin seeds

OLIVE OIL PANCAKES 19
fluffy pancakes, olive oil, honey butter

AUGUSTINE'S CINNAMON TOAST 23
'kneaded bread' cinnamon swirl, whipped cream, fresh berries

MIGAS 19
chorizo, onions, bacon, toasted bread, sunny egg

LAMB SLIDERS 23
ground lamb, goat cheese, herb mayo, sumac onion

BEEF BURGER 28
kobe beef, onion jam, bacon, aged cheddar, special sauce

GRAND SLAM 23
two eggs any style, bacon, sausage, toast, potato pave

OMELETTE 22
gently scrambled, chives, smoked trout roe, creme fraiche, potato pave

STEAK AND EGGS 32
6 ounce bavette steak, two eggs, potato pave

CESAR SALAD 17
house cesar dressing, croutons, baby romaine, shaved parmesan, black pepper

chicken : +10

shrimp: +12

CHURROS CON CHOCOLATE 18
fried churros, fruition chocolate

sides

PATATAS FRITA 13
beef tallow, sea salt, pepper

MUSHROOMS 14
'westchester mushroom co' mushrooms, garlic, sherry

PATATAS ASADAS 13
roasted potatoes, garlic, paprika, roasted peppers

PORK SAUSAGE 13

TURKEY SAUSAGE 13

BACON 10

EXECUTIVE CHEF MARC TAXIERA
CHEF DE CUISINE GUADALOUPE ZETIN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have a food allergy, please speak to the owner, manager, chef or your server.

For parties of 6 or more, we kindly add a 20% service charge.