Vida

charcutería y caviar

JAMÓN Y QUESO

pata negra	25
serrano	18
assorted cheese	18
marcona almonds	12
olives	12

CAVIAR

one ounce finest imported caviar, hand selected, traditional accompaniments
75

add a traditional champagne-method cava
100

tapas and heirloom tacos

PATATAS BRAVAS 18
Crispy golden potatoes tossed in our house "Spanish-style zesty sauce."

GAMBAS AL AJILLO 24
Shrimp sautéed in garlic butter and white wine.

ALBÓNDIGAS 20
Soft beef meatballs in creamy Tetilla cheese sauce and mild tomato.

GRILLED OCTOPUS 26
chorizo tomato, butter beans, escarole, paprika, sherry reduction

SHRIMP TACOS 24
Juicy shrimp wrapped in warm tortillas with sweet mango salsa, mojo rojo

STEAK TACO 26
grilled skirt steak, mojo rojo, corn pico de gallo

EMPANADA 24
Flaky pastry stuffed with spiced beef, served with chimichurri.

BRUSSELS SPROUTS 16
crispy Brussels served with hot honey mayo

DUCK TACO 28
shredded duck, teriyaki aioli, pineapple pico de gallo, watermelon radish

CAULIFLOWER 17
Roasted cauliflower finished with sweet-chili glaze

BEEF TIPS
beef tenderloin tips, sautéed onions, mushrooms, sherry cream sauce, crispy polenta

HUEVOS ROTOS 26
Crispy potatoes topped with fried eggs, chorizo, and melty cheese, black truffle

SOFRITO 18
tomato, peppers, leeks, garlic, slow-cooked, toasted bread

MEJILLONES (MUSSELS) 20
mussels, chorizo, smoked tomato broth, paprika

BEEF PINCHOS 26
beef, bacon, skewers, sherry glaze, roasted oyster mushrooms, pickled peppers, parsley aioli

CROQUETTES 18
Creamy ham-and-cheese croquettes with a light kick of salsa brava

COSTILLAS 24
slow-cooked Spanish ribs glazed with a sweet sherry BBQ sauce

SALMON CRISPY RICE 28
crispy rice, hand-chopped salmon, sriracha aioli, pineapple, citrus, scallion

CEVICHE 27
hamachi, pumpkin leche de tigre, roasted butternut squash, pickled onion

OXTAIL CROQUETTES 18
crispy braised oxtail croquettes, chorizo aioli

CALAMARI 26
fried crispy paprika calamari served with our house mojo rojo

ensaladas

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

ENDIVAS 18
endive, radicchio, shaved fennel, orange, gordal olives, sherry vinaigrette

REMOLACHA 18
red beets, stracciatella cheese, mâche, radish, marcona almonds, sherry reduction

CÉSAR SALAD 17
house césar dressing, croutons, baby romaine, shaved parmesan, black pepper

parrilla

grilled, served with mojo verde, mojo rojo, chimichurri, vegetables

100% PASTURE RAISED BEEF

FILET MIGNON	60
RIB EYE	58
NY STRIP	58

IMPORTED SPANISH IBERICO PORK

pasture raised, acorn and olive-fed, direct from Spain

PRESA 58
PRIZED, RICH, JUICY, AND FULL OF FLAVOR

SECRETO 58
PRIZED SHOULDER CUT, DEEP, INTENSE MARBLING, WAGYU OF PORK

paella

(serves one)
traditional Spanish rice served with roasted garlic aioli

DE VIDA 40
chicken, chorizo, seared beef, sofrito, saffron

MARISCOS 46
scallops, mussels, shrimp, clams, lobster broth

VEGETAL 37
roasted fall squash, squash puree, mushrooms, black truffle

entrées

THE BURGER 28
two four-ounce smashed burgers, onion marmalade, gruyère and muenster cheese, special sauce, pickles, bacon
ADD FREE-RANGE EGG 5

POLLO GALLEGO 43
sautéed chicken breast, chorizo, roasted peppers, potatoes, garlic

MARKET FISH MP
best of the ocean
seasonal sides

PORK SHANK
sherry-braised pork shank, manchego polenta, roasted carrot, gremolata

CHICKEN AL AJILLO 43
Roasted half chicken in white wine and garlic sauce with black-garlic mashed potatoes

LAMB CHOPS 56
Grilled lamb served with red wine reduction, mashed potatoes, and broccolini

SPAGHETTI 36
shrimp, clams, garlic, chili, white wine, sofrito

PAPPARDELLE 37
shredded lamb collar, red wine, herbs, tomato

sides

PATATAS FRITAS 13
beef tallow fried crispy with sea salt and pepper

ESCAROLE 13
garlic-sautéed tender escarole

MUSHROOMS 14
sautéed mushrooms with garlic, finished with sherry

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

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.

EXECUTIVE CHEF MARC TAXIERA
CHEF DE CUISINE GUADALOUPE ZETIN

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