

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

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

SOFFRITO 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

ensaladas

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

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

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

Vida

parrilla

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

100% PASTURE RAISED BEEF

FILET MIGNON 60

RIB EYE 58

TOMAHAWK FOR 2 165

IMPORTED SPANISH IBÉRICO PORK

pasture raised, acorn and
olive-fed, direct from Spain
PRESA 58
PRIZED RICH, JUICY, AND FULL OF
FLAVOR

PORK CHEEK 58
red wine braised pork cheek, vanilla
parsnip puree, crispy parsnips

paella

(serves one)

traditional Spanish rice served with roasted garlic aioli

VALENCIANA 40
chicken, rabbit, escargot, sofrito, saffron

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

VEGETAL 37
mushrooms, roasted butternut squash, squash puree,
apples

entrées

CHERRY SHORT RIBS 51
red wine, cherry braised short
ribs, mashed potatoes

POLLO GALLEGO 42
sautéed chicken breast, chorizo,
roasted peppers, potatoes, garlic

MARKET FISH MP
best of the ocean
seasonal sides

CHICKEN AL AJILLO 42
Roasted half chicken in white
wine and garlic sauce with black-
garlic mashed potatoes

LAMB CHOPS 52
Grilled lamb served with red wine
reduction, mashed potatoes, and
broccolini

SEA SCALLOPS 48
pistachio puree, teriyaki
reduction

LOBSTER RAVIOLI 32
Creamy lobster-filled pasta
topped with brown butter and
chives.

PAPPARDELLE 32
Fresh wide pasta ribbons tossed
in a slow-cooked oxtail ragu

SEAFOOD SOUP 46
A warm seafood stew with clams,
mussels, shrimp, and scallops in
rich broth. Served with grilled
bread

sides

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

BROCCOLINI 13
garlic-sautéed tender
baby broccolini

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