

Appetizers - Tapas

TUNA - \$18 (GF - DF)

Semicured yellow fin tuna, crispy bomba rice, scallions, tomato, lemon, EVOO, sesame oil.

SHRIMP - \$17 (GF - DF)

Wild shrimp, shaved garlic, guindilla, parsley, diced tomato sea salt.

ANCHOVIES - \$14 (DF)

House marinated anchovies, 123 sour dough toast, avocado, garum.

SALMON - \$17 (DF)

Caramelized Faroe island salmon, grilled black polenta, cucumber, salmon roe.

MUSSELS - \$15 (GF - DF)

P.E.I mussels, albariño wine, garlic, shallots, guindilla, saffron, coconut milk.

OCTOPUS - \$18 (GF - DF)

Galician octopus, grilled bomba rice, EVOO, Spanish paprika, Ibiza sea salt, fruit salad.

MUSHROOMS - \$16 (GF - DF)

Portabella carpaccio, pinenuts, cherry tomatoes, aged manchego, sunflower-truffle oil.

TORTILLA - \$10 (GF - DF)

Organic eggs, potatoes, onions, alioli.

CAÑA DE CABRA - \$13 (GF)

Organic mixed greens, pears, strawberries, walnuts, goat cheese, raw honey sherry vinaigrette.

BRAVAS - \$10 (GF - DF)

Fried potatoes, salsa brava, alioli.

CROQUETAS DEL DIA - MP

TRAPANTOJO - \$10 (GF - DF)

Shaved cauliflower salad, bell peppers, onions, mango, walnuts, mint, curry, maple syrup vinaigrette.

EMPANADA DEL DIA - MP

PORK BELLY - \$16 (GF - DF)

Slow cooked Berkshires pork belly, red cabbage emulsion.

IBIZA SALAD - \$15 (GF - DF)

Roasted leeks, butternut squash, tomatoes, beets, murcia al vino goat cheese, nougat vinaigrette.

ROASTED BEETS - \$13 (GF - DF)

Avocado, EVOO, sea salt, organic sour bread toast.

Platos

LUBINA - \$29 (GF - DF)

Salt baked Mediterranean sea bass, root vegetable comfit, pinenuts, raisins, scallions, tomatoes, smoked paprika oil.

ARROZ DE MARISCOS - \$35 (GF - DF)

Bomba rice, shrimp, clams, mussels, bay scallops, white wine, garlic, parsley, shallots.

DORADA A LA PLANCHA - \$32 (GF - DF)

Grilled sea bream, granja beans hummus, grilled sweet potatoes, spiced olive oil.

CHULETON - \$43 (GF - DF)

Grass fed rib eye steak, roasted onions, potatoes, chimichurri sauce.

PATO - \$29 (DF)

Roasted maple farms duck breast, grilled polenta, figs, bacon, sweet and sour kumquats.

COSTILLA - \$33 (GF - DF)

Slow cooked grass fed short ribs, nappa cabbage potatoe puree, Rioja wine, herbs sauce.

HAMBURGUESA - \$19 (DF)

Beef and short ribs burger, tetilla cheese, caramelized onions, bbq alioli, patatas bravas.

CORDERO - \$27 (DF)

Crispy ravioli stuffed with braised lamb, sweet potatoe puree, kalamata olives, tomatoes, scallions.

POLLO - \$27 (GF - DF)

Roasted organic chicken breast, vegetables risotto, garlic sauce.

VIEIRAS - \$35 (GF - DF)

Grilled diver scallops, roasted onions mermelade, smoked paprika potatoe foam.

FIDEUA - \$32 (DF)

Toasted noodles with seafood, spicy alioli.

(GF) Gluten Free
(DF) Dairy Free

Please ask to speak to a manager if you have ANY allergies,

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Postres - Desserts

CREMA CATALANA - \$10 (GF)

Catalan style vanilla creme.

TRES LECHES - \$10

Pound cake soaked in condensed milk, evaporated milk, heavy cream.

CHOCOLATE - \$10

Chocolate, passion fruit mousse.

TARTA SANTIAGO - \$10 (GF)

Flourless marcona almond tart.

TORRIJA - \$10

Bread pudding, sweet and sour strawberry sauce, goat cheese cream.

Spirits Lab Cocktails

FIERY PASSION - Cuca fresca cachaza, passion fruit, lime. \$13

NUMBLING AGENT #4 - Vodka, pineapple, orange, coconut. \$13

HIBISCUS COSMO - Vodka, orange liquor, cranberry, fresh lime, hibiscus. \$13

NEGRONI - Campari, sweet vermouth, gin, orange. \$13

BLOOD ORANGE OLD FASHIONED - Bulls head bourbon, blood orange bitters. \$13

Ibiza Cocktails

SWEET SPANISH MARTINI - Sweet vermouth La Copa, splash of gin, orange \$14

GIN & TONIC - Ginmare, tonic, juniper berries \$14

MARGARITA - Tequila, orange liquor, lime \$14

SANGRIA - White, red, rose or sparkling cava, \$14

Beer

Estrella Galicia \$8

1906 Reserva \$8.5

1906 Red Vintage \$8.5

1906 Black Coupage \$9.5

Founders - All Day IPA \$8

Founders - Porter \$8

Coors Light \$8



HEAD CHEF JUAN FLORES
PASTRY CHEF JESUS ESCANDON