

T A P A S

EVOO: Extra Virgin Olive Oil

PAN DE MASA MADRE CON AOEV 3

Artisanal Sourdough Bread, served with premium extra virgin olive oil for dipping

PA AMB TOMAQUET 5.75

Artesan Bread, ripe tomato, garlic, EVOO
Anchovies|8 Boquerones|6 Matrimonio|12

PATATAS BRAVAS 5.50

Crispy, golden potatoes served with "brava sauce" and aioli, a Spanish classic

BOQUERONES EN VINAGRE 8.50

White anchovy fillets marinated in vinegar, EVOO

ANCHOAS DEL CANTABRICO 9.25

Premium anchovies from the Cantabrian Sea, hand-filleted and cured in sea salt, EVOO

DÁTILES CON BACON 8.25

Sweet Medjool dates wrapped in crispy bacon, baked to perfection

CHISTORRAS A LA SIDRA 8.50

Smoky, paprika-spiced sausages from Basque Country simmered in crispy Apple Cider

OSTRAS CON SALSA PONZU 7.50

3 Blue Point Oysters from Connecticut, served on the half shell, dressed with ponzu sauce

TORTILLA ESPAÑOLA 7.25

Traditional Spanish Omelet, slow-cooked potatoes, caramelized onions, organic eggs
Add Aromatic Truffle |5

CROQUETAS DE JAMON IBERICO 10.50

Crispy, golden-brown croquettes filled with a creamy béchamel and rich Jamón Ibérico

CROQUETAS DE POLLO 7.50

Crispy, golden croquettes with a creamy béchamel filling and tender shredded chicken

BUÑUELOS DE BACALAO 8.50

Light and crispy salt Cod fritters with a fluffy interior, served with of aioli

MORCILLA A LA BRASA 9.50

Spanish blood sausage grilled over charcoal

TABLA DE QUESO MANCHEGO 16.25

6 months Aged sheep's milk cheese

S M A L L P L A T E S

BROCOLINI CON MANCHEGO 10.25

Charcoal Grilled Broccolini, Crunchy Walnuts, Manchego Cheese, Basil dressing

QUESO DE CABRA CON PIMIENTOS ASADOS Y RÚCULA 14.50

Warm goat cheese served and fire-roasted red peppers, topped with fresh arugula

FOIE GRASS 20.50

Seared Foie Gras served with a smooth and velvety apple purée

GAMBAS AL AJILLO 16.50

Succulent Shrimp sautéed in olive oil with garlic, chili flakes, and a touch of parsley

PULPO A LA BRASA 22.50

Char-grilled Spanish Octopus, silky potato foam, finished with paprika & EVOO

SOLOMILLO AL AJILLO 16.50

Tender bites of beef tenderloin sautéed with garlic, olive oil,

CAMARONES TIGRES A LA BRASA 16

2 Grilled wild tiger prawns over charcoal, finished with olive oil, butter
Add a 3oz Lobster Tail|10

COLAS DE LANGOSTA A LA BRASA 20

2 St Paul Lobster Tail grilled over charcoal, finished with olive oil, butter
Add a 2.5 Oz Tiger Shrimp|6

For your convenience a 20% service charge is added to parties of 8 or more guests.

*These items are served raw or undercooked o may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PAELLAS

Add a Lobster Tail to any Paella \$10

PAELLA DE MARISCOS For 2|50 For 4|100

Calasparra Rice, Squid, Clams, Scallops, Mussels, Shrimp, Langoustine

PAELLA DE CARNE For 2|50 For 4|100

Calasparra Rice, Tenderloin, Ribeye, Chistorra, Morcilla

ARROZ NEGRE For 2|50 For 4|95

Calasparra Rice cooked with Squid ink, calamari and prawns, served with aioli

ARROZ CON CHULETON * 130 (Serve 4)

36 Oz Ribeye Steak, Calasparra Rice, Wild Mushrooms

ENTREES

FAROE ISLAND SALMON CON SALSA PONZU Y ESPÁRRAGOS 26.50

Seared Faroe Island salmon, finished with ponzu sauce and served over tender grilled asparagus.

RODABALLO A LA BRASA 26.50

Charcoal-grilled turbot fillet, delicately seasoned with sea salt and olive oil. Light, flaky, and infused with smoky Jospers flavor

MAGRET DE PATO CON SOJA, MIEL Y PURÉ DE MANZANA * 30.50

Tender and juicy duck breast, seared to perfection, glazed with a delicate blend of soy sauce and honey, served over a smooth apple purée

RIBEYE PREMIUM A LA BRASA 22.50

8 oz premium ribeye steak grilled over charcoal for bold flavor and perfect char. Juicy, tender, and finished with Maldon sea salt — a true showcase of our Jospers grill.

MAR Y TIERRA 28.50

Grilled lobster tail and tenderloin bites a luxurious surf and turf pairing. Succulent seafood meets savory garlic-seared beef, finished with olive oil and herbs over charcoal flame.

DESSERT

CHEESECAKE VASCO 8

Basque-style Cheesecake, Raspberry Sorbet

CREMA CATALANA 6

Catalan Creme Brule

TARTA SANTIAGO 8

Traditional Galician Almond Cake, Vainilla Ice Cream

VANILLA ICE CREAM 6

CHOCOLATE ICE CREAM 6

WHOLE IBERICO SUCKLING PIG

RESERVE 48 HOURS IN ADVANCE|300

IMPORTED FROM SPAIN, FED EXCLUSIVELY WITH MATERNAL MILK, TABLESIDE SERVICE

KIDS MENU

CHICKEN NUGGETS|FRENCH FRIES|VAINILLA ICE CREAM 10

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