



Ensaladas

Fig Salad w/ Marcona Almonds 15

Valdeón blue cheese, frisée, endive

Tuna Mojama Salad 16

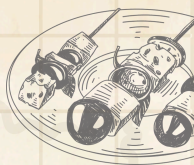
Cured Tuna from Isla Christina, arugula,
12 month Manchego

Tomato Salad 15

Heirloom tomatoes, Manchego cheese, picual olive
oil, aged sherry vinegar

Ensalada Mixta 18

Mixed greens w/ Manchego,
Jamón Ibérico & Serrano



Cured Meats & Cheese

Jamón Serrano 16

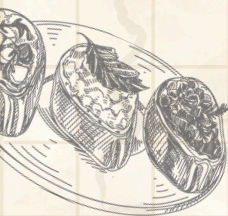
shaved Manchego cheese

Jamón Ibérico 18

prized Iberian ham

Cheese Plate 18

12 month Manchego, Valdeon blue cheese,
Murcia al Vino goat cheese, Membrillo (quince
paste), toasted sourdough



CHEF'S SPECIALS

Huevos Rotos con Morcilla 22

all day breakfast of Morcilla, Jamón Ibérico, braised pork,
2 eggs, Taberna patatas fritas

Rabo de Toro 27

Red wine braised oxtail, mashed potatoes

Mushroom Paella w/ Arroz Negro 28

Mixed mushrooms cooked in organic black rice

Seafood Paella 33

Shrimp, calamari, & razor clams cooked with Spanish
saffron in Bomba Rice from Valencia

Pulpo a la Gallega 42

Whole Mediterranean Octopus w/ patatas fritas,
saffron alioli, Spanish paprika

Xuleta 49

12oz 45 day aged Black Angus Niagara Ribeye
served w/ bone marrow

Postres

Basque Cheesecake 11

Crema Catalana 9



*Parties of 8 or more are subject to a 20% gratuity

Marinated Olives 7

Andalusian olives w/ garlic & oregano

Stuffed Olives 8

Manzanilla olives stuffed with anchovy

Tortilla Española 9

egg, potato, Spanish onion

Pan con Tomate 12

Heirloom tomato & Arbequina olive oil
on sourdough bread

Razor Clams 14

white wine, garlic, parsley, sourdough

Oxtail Bomba 13

braised oxtail croquetas, Panko crust

Spicy Sherry Wings 13

Sherry marinated wings w/ hot Spanish
paprika sauce

Hamburguesa Sliders 16

Two ground chuck patties (4oz each), alioli,
piquillo pepper, caramelized onion

Patatas Bravas 12

fried gold potato cubes, alioli, salsa brava

Manchego Truffle Fries 13

gold fries, 12 month Manchego,
white truffle oil, alioli

Boquerón Tosta 12 (2)

Cantabrian Sea Boqueron en vinagre, Piquillo
pepper, "Murcia al Vino" (drunken goat
cheese), on sourdough toast

Basque Píntxos 14 (4)

Famous Gilda Skewers of Cantabrian Sea
Anchovy, olives, Basque guindilla peppers

Morcilla Badajoz 15

Ibérico black sausage, organic black rice,
alioli, cured egg

Grilled Calamar 16

grilled squid, pine nut romesco, squid
ink fideo (noodle)

Arroz Bomba 16

bomba rice from Valencia cooked in
sofrito & smoked Spanish paprika

Gambas al Azafrán 16

garlic shrimp cooked in saffron sofrito,
guindilla pepper, side sourdough

Pork Prínga Sandwich 19

braised pork belly w/ Morcilla & Ibérico
Jamón in sourdough w/ fries

Steak Pimentón 22

Skirt steak (8oz) marinated in sweet
Spanish paprika & Arbequina olive oil.
Grilled on an open flame, served w/
patatas fritas & oxtail gravy

Taberna Burger 24

Ground chuck patty, Ibérico Jamón
"bacon" Manchego cheese, roasted
garlic alioli, piquillo pepper,
caramelized onion w/ fries

Bacalao Frito 24

battered cod, caper alioli, patatas fritas,
paprika vinegar, lemon

Tapas



Raciones