

La Rioja \$26

Aceitunas
mixed house cured olives

Pan con tomate
grilled bread, tomato jam, olive oil

Ensalada de chicorias
chickory salad, bagna cauda,
manchego, almonds

Patatas bravas
fried potatoes, smoked brava sauce, aioli

Coliflor
charred cauliflower, romesco, grilled lemon

Albondigas
lamb and pork meatballs, tomato, herb yogurt

Bacalao
roasted cod, piperade, salsa verde

Churros
dark chocolate

Galicia \$34

Aceitunas
mixed house cured olives

Mejillones en conserva
marinated mussels, potato, aioli

Pan con tomate
grilled bread, tomato jam, olive oil

Ensalada de chicorias
chickory salad, bagna cauda, manchego, almonds

Patatas bravas
fried potatoes, smoked brava sauce, aioli

Croquetas
ham and bechamel croquettes, fried sage

Coliflor
charred cauliflower, romesco, grilled lemon

Cola de buey
tempranillo-braised oxtail, mashed potato

Paella (in a pan)
shrimp, clams, mussels and bomba rice, aioli

Churros
dark chocolate

Basque \$42

Aceitunas
mixed house cured olives

Escabeche
Pickled eggplant, chili oil

Pan con tomate
grilled bread, tomato jam, olive oil

Ensalada de chicorias
chickory salad, bagna cauda, manchego, almonds

Patatas bravas
fried potatoes, smoked brava sauce, aioli

Croquetas
ham and bechamel croquettes, fried sage

Espinaca
sautéed greens, pine nuts, roasted garlic, raisins

Pulpo
octopus, fingerling potatoes, olives, pimentón

Cola de buey
tempranillo-braised oxtail, mashed potato

Paella (in a pan)
shrimp, clams, mussels and bomba rice, aioli

Churros
dark chocolate

***All menus prepared family style**

Prices are exclusive of 20% gratuity and 8.5% tax. Beverages are charged on consumption.