

LOS CLASSICOS

SPANISH CHEESE BOARD	24
membrillo, toasted Marcona almonds, piparras	
EMBUTIDO IBÉRICO	27
toasted Marcona almonds, piparras	
PALETA DE JAMON IBÉRICO	33
toasted Marcona almonds, piparras	
PAN CON TOMATE	14
Cantabrian anchovies, chives, Arbequina olive oil	
PATATAS BRAVAS*	14
aioli, spicy tomato sauce, smoked paprika	
FRY PADRÓN PEPPERS	12
soy-sherry, toasted sesame seeds	

DE LA HUERTA

GRILLED ARTICHOKE HEARTS	21
jamón Ibérico, infused Manchego & truffle cream	
KALE SALAD	16
Cabrales cheese, pear, roasted Marcona almonds, Sherry vinaigrette	
HEIRLOOM TOMATOES	16
confit piquillo peppers, green onions, olives, anchovies	
ROASTED BEETS CARPACCIO	15
green yogurt, toasted pistachio, togarashi chili flakes	
ENDIVE & RADICCHIO SALAD	16
boquerones, Manchego cheese, toasted garlic breadcrumbs orange vinaigrette	

DE LA MAR

CANTABRIAN ANCHOVIES & BOQUERONES	16
piquillo peppers, olives, piparras	
SALPICÓN DE MARISCOS*	24
Spanish seafood salad, mojo verde, green olives, breadcrumbs	
SPANISH OCTOPUS	25
potato cream, smoked paprika, Arbequina olive oil	
STEAMED MUSSELS	22
chorizo, white wine and cherry tomatoes, fine herbs	
TUNA TARTARE*	23
tomatoes, capers, black olives, piparras, ponzu, fried shallots, chili threads	

CARNE

STEAK TARTARE*	21
Dijon mustard, smoked paprika, sesame bread	
ROASTED BONE MARROW	23
oxtail & caramelized onions, sesame bread	
GRILLED SPANISH CHORIZO	18
grilled green onions, chimichurri, sesame bread	
SOBRASADA TOAST	18
chorizo spread, goat cheese, honey, chives	
IBÉRICO HAM CROQUETAS	15

ARROCES

(minimum 2 people)	
SEAFOOD RICE	23pp
scallops, mussels, shrimps & clams	
LOBSTER SEAFOOD RICE	26pp
lobster, scallops, mussels, shrimps & clams	
BLACK PAELLA*	21pp
seared scallops, shrimps, squid ink, aioli	
ARROZ AL HORNO*	23pp
lamb, morcilla, potatoes, chickpeas, aioli	
ARTICHOKE & WILD MUSHROOM PAELLA*	19pp
onion aioli	

PRINCIPALES

HONEY-SPICED DUCK BREAST*	38
parsnips, savory granola, apple beurre noisette	
BRAISED SHORT RIBS	37
boniato puree, pickled mushrooms & mustard seeds	
RIB EYE*	39
roasted baby potatoes, Padrón peppers	
COWBOY STEAK 16OZ*	72
bordelaise sauce, Chef's choice of three seasonal sides	
PAN SEARED BRANZINO	34
potato cream, Bilbaína sauce, piparras	
SEARED SCALLOPS	35
confit piquillo peppers, black olives & capers	

SPECIALTY COCKTAIL | 18

Chamizo's Advice
Zacapa No. 23 Rum, cherry liqueur, Manzanilla, citrus foam, pink peppercorn
Hibiscus Beauty
Ketel One infused hibiscus, St. Germain liqueur, fresh lemon, fresh ginger syrup
Mareva Espresso Martini
Ketel One Vodka, Borghetti caffè liqueur, nitro cold brew
Somehow Dirty
Neft Vodka infused olives, piparra juice, olive oil
She Said Yes
Contraluz Cristalino Mezcal, St. Germain liqueur, berries shrub, fresh grapefruit juice
Mareva Margo
Milagro Tequila, fresh lime, simple, Tempranillo wine
Endless Passion
Don Julio Blanco, Chinola passion fruit, fresh orange, fresh lime, milk clarified
Gintonic
Aczu Gin, Oloroso, citrus oleo saccharum, fresh herbs, homemade tonic blend

Not Too Fashioned

Bulleit Bourbon infused coffee & banana, chocolate bitters, banana oleo saccharum

WINES BY THE GLASS

SPARKLING

Avinyo Cava Brut Reserva, Catalonia, Spain, 2017	17
Avinyo Cava Brut Reserva Rosado, Catalonia, Spain, 2022	17
Alberto Nani, Prosecco, Veneto, Italy, NV	16

WHITES

Legado del Conde, Albarino, Riix-Bixas, Spain, 2021	18
Ameztoi Txakolina, Basque Country, Spain, NV	16
Trohe, Sauvignon Blanc, Litueche, Chile, 2023	17
La Colline, Chardonnay, Languedoc-Roussillon, France, 2019	18
Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2022	17
Chinon, Chenin Blanc, Cremant de Loire, France, 2021	17

RED

Philippe Girard, Pinot Noir, Bourgogne, France, 2017	18
Viña Sastre, Tempranillo, Roble, Spain, 2020	17
D. Ventura, Mencia, Ribeira Sacra, Spain, 2019	18
La Zorra Teso, Rufete, Castilla y Leon, Spain, 2019	17
Sabatico, Garnacha-Cariñena blend, Maule Valley, Chile, 2017	17
El Porvenir Amauta, Cabernet Sauvignon, Salta, Argentina, 2020	17

ROSE

Ameztoi, Txakolina, Rose, Basque Country, Spain 2020	17
Triennes, Rose, Provence, France 2022	16

BEER 8

IMPORTED

Estrella Damm (DRAFT)
INEDIT DAMM
Stella Artois
Corona
Heineken

LOCALS/DOMESTICS

La Rubia (DRAFT)
Jai Alai (DRAFT)
Funky Buddha Floridian (DRAFT)
Bud Light

NON ALCOHOLIC

Evian Still Water 750ml
Evian Sparkling Water 750ml
Cold Pressed Juices
Lemonade
Iced tea
Rolus Hydration
Red Bull Energy Drink/Sugar Free
Red Bull Watermelon Edition

A non-discretionary 18% services charge will be added to guest check.

*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oyster and should eat oyster fully cooked. If unsure of your risk, consult a physician.