



LOS CLASSICOS

SPANISH CHEESE BOARD	25
membrillo, toasted Marcona almonds, piparras	
EMBUTIDO IBÉRICO	28
toasted Marcona almonds, piparras	
PALETA DE JAMON IBÉRICO	34
toasted Marcona almonds, piparras	
PAN CON TOMATE	15
Cantabrian anchovies, chives, Arbequina olive oil	
PATATAS BRAVAS*	15
aioli, spicy tomato sauce, smoked paprika	
FRY PADRÓN PEPPERS	13
soy-sherry, toasted sesame seeds	

DE LA HUERTA

GRILLED ARTICHOKE HEARTS	23
jamon Ibérico, infused Manchego & truffle cream	
KALE SALAD	18
Cabrales cheese, pear, roasted Marcona almonds, Sherry vinaigrette	
HEIRLOOM TOMATOES	17
confit piquillo peppers, green onions, olives, anchovies	
ROASTED BEETS CARPACCIO	17
green yogurt, toasted pistachio, togarashi chili flakes	
ENDIVE & RADICCHIO SALAD	18
boquerones, Manchego cheese, toasted garlic breadercrums	
orange vinaigrette	

DE LA MAR

CANTABRIAN ANCHOVIES & BOQUERONES	17
piquillo peppers, olives, piparras	
SPANISH OCTOPUS	26
potato cream, smoked paprika, Arbequina olive oil	
STEAMED MUSSELS	24
chorizo, white wine and cherry tomatoes, fine herbs	
TUNA TARTARE*	26
tomatoes, capers, black olives, piparras, ponzu, fried shallots, chili threads	

CARNE

STEAK TARTARE*	22
Dijon mustard, smoked paprika, sesame bread	
ROASTED BONE MARROW	24
oxtail & caramelized onions, sesame bread	
GRILLED SPANISH CHORIZO	19
grilled green onions, chimichurri, sesame bread	
SOBRASADA TOAST	18
chorizo spread, goat cheese, honey, chives	
IBÉRICO HAM CROQUETAS	16

ARROCES

(minimum 2 people)	
SEAFOOD RICE	24pp
scallops, mussels, shrimps & clams	
LOBSTER SEAFOOD RICE	27pp
lobster, scallops, mussels, shrimps & clams	
BLACK PAELLA*	23pp
seared scallops, shrimps, squid ink, aioli	
OXTAIL PAELLA*	24pp
chickpeas, potatoes, green onions, black aioli	
ARTICHOKE & WILD MUSHROOM PAELLA*	21pp
onion aioli	

PRINCIPALES

HONEY-SPICED DUCK BREAST*	39
parsnips, savory granola, apple beurre noisette	
BRAISED SHORT RIBS	38
boniato puree, pickled mushrooms & mustard seeds	
RIB EYE*	41
roasted baby potatoes, Padrón peppers	
STRIPLOIN 16OZ*	72
steak fries, garden salad, romesco sauce	
PAN SEARED BRANZINO	36
potato cream, Bilbaína sauce, piparras	
SEARED SCALLOPS	37
confit piquillo peppers, black olives & capers	

SPECIALTY COCKTAIL | 18

Hibiscus Beauty Ketel One infused hibiscus, St. Germain liqueur, fresh lemon, fresh ginger syrup
Hotel Nacional Pa'lante Reposado Rum, apricot liqueur, pineapple juice, fresh lime, simple
Negronimo 39 Acronimo Sotol Blanco, Amaro Montenegro, sweet vermouth, fresh grapegruit twist
Mareva Espresso Martini Ketel One Vodka, Borghetti caffe liqueur, nitro cold brew

She Said Yes Contraluz Cristalino Mezcal, St. Germain liqueur, berries shrub, fresh grapefruit juice
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Mareva Margo Milagro Tequila, fresh lime, simple, Tempranillo wine
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Endless Passion Don Julio Blanco, passion fruit puree, fresh lime, rose water, agave
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Gintonic Nouaison Gin, oloroso sherry, 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, Riax-Biexas, Spain, 2021	18
Ameztoi Txakolina, Basque Country, Spain, NV	16
La Colline, Chardonnay, Languedoc-Roussillon, France, 2019	17
Trohe, Sauvignon Blanc, Litueche, Chile, 2023	17
Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2022	17

RED

La Tour Saint-Martin, Pinot Noir, Loire Valley, France, 2020	18
Seis de Luberrí, Tempranillo, Rioja, Spain, 2020	17
Sabatico, Garnacha-Cariñena blend, Maule Valley, Chile, 2017	17
Riveras del Chillan, Cabernet Sauvignon, Itata Valley, Chile, 2022	18

ROSE

Ameztoi, Txakolina, Rose, Basque Country, Spain 2020	17
Symphonie, Maison Sainte Marguerite, Grenache, Cinsault, Vermentino blend, Cotes de Provence, France 2023	16

BEER 8

IMPORTED	LOCALS/DOMESTICS
Estrella Damm (DRAFT)	La Rubia (DRAFT)
INEDIT DAMM	Jai Alai (DRAFT)
Stella Artois	Funky Buddha Floridian (DRAFT)
Corona	Bud Light
Heineken	

NON ALCOHOLIC

VOSS Still Water
VOSS Sparkling Water
Cold Pressed Juices
Lemonade
Iced Tea
Rolus Hydration
Red Bull Energy Drink/Sugar Free
Red Bull Watermelon Edition

A non-discretionary 18% service charge will be added to guest check. A 3% surcharge applies to credit card payments.

*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.