

# MENU

## Appetizers

### Poached Oyster \$28

Stellar Bay Oyster, Noilly Prat  
Vermouth Butter Sauce, Osetra Caviar

### Mediterranean Seafood Soup \$22

Lobster & Fish Broth, Scallop, Prawn,  
Cockle Clams, Mussels, Halibut, Spanish  
Sofrito, Rainbow Carrots

### Burrata Salad \$16

Smoked Buffalo Burrata, Sweet Corn Cream  
Black Truffle + \$15

### Rainbow Beet Salad \$14

Yellow and Red Beet, Blood Orange  
Segments, Goat Cheese, Walnuts, Micro  
Greens, Raspberry Vinaigrette

### Escalivada \$18

Charcoal Grilled Red Pepper, Eggplant,  
Vidalia Onion, Tomato, Black Purée,  
Aged Jerez Vinaigrette

### Toasted Crystal Bread \$15

Fresh Tomato Salsa, 4% acidity Extra  
Virgin Olive Oil

### Tuna Tartare \$26

Big Eye Fresh Tuna, Avocado Cream, Nori,  
Toasted Sesame Seed, Osetra Caviar,  
Mediterranean Soy Sauce

### King Crab Piquillo \$24

Piquillo Pepper Stuffed with King  
Crab Stew, Piquillo Coulis Sauce

### Unexpected Oxtail \$19

Braised Oxtail, Guanciale, Brioche Bread  
Ravioli, Creamy Mashed Potatoes Oxtail Jus

### Iberian Black Sausage \$19

Spaniard Black Pig Sausage, Tomato Confit,  
Quail Eggs, Toasted Bread, Garlic Demi Sauce

### Veal Cheeks \$25

Sous Vide Veal Cheeks, Caramelized  
Red Cabbage, Celery Root Puree,  
Thyme Demi Sauce

### Beef Tartare \$26

Beef Tenderloin, Tartar Mayo Sauce  
Carrot & Red Beet Gel, Moscatel  
Reduction

### Crudo Latin Fusion \$22

Snapper, Orange, Passion Leche de  
Tigre, Sweet Potato, Toasted Corn,  
Red Onion

## Sides \$10

Shishito Pepper  
Roasted Brussels Sprout  
Garlic Butter Mashed Potatoes  
Fried Potatoes  
Roasted Broccoli  
Saute Garlic Mushroom

## Entrees

### Duck Breast \$48

Potato Confit, Celeriac Purée, Broccoli,  
Cipollini Onion, Blood Orange Sauce,  
Duck Skin Crispy

### Halibut \$52

Charcoal Halibut with Potato Scales,  
Calamari, Cockle Clams, Cherry Tomatoes,  
Creamy Yellow Pepper Sauce

### Day Boat Seared Scallops \$55

U-10 Scallops, Jerusalem Artichoke  
Purée, Royal Trumpet Mushrooms  
Jerusalem Crispy Skin

### Pork Belly \$38

Braised Pork Belly, Potato Bacon Tart,  
Tricolor Coulis, Thyme Demi Sauce

### Chicken Chilindron \$35

Chicken Breast, Aragon Chilindron  
Sauce, Iberico Chorizo, Potato Confit,  
Sherry Reduction Sauce

### Filet Mignon \$58

Prime Tenderloin, Foie Gras,  
Spinach, Duxelles Mushrooms,  
Butter Mashed Potatoes, Veal Jus

### Lamb Shank \$65

Braised Lamb Shank, Rainbow  
Baby Carrots, Celery Root Purée,  
Lamb Shank Jus

### Whole Dorada (serves 2) \$75

Baked Whole Dorada Fish in Sea Salt,  
Paprika Potatoes, Seared Mushrooms, Aioli  
Sauce

### Suquet de Mar \$58

(Catalán Fisherman's Stew)  
Monkfish, Prawn Lobster, Clams, Sofrito,  
Picada, Saffron, Sofrito, Romesco, Aioli

## Desserts \$11

### Tiramisu Moon

Lady Finger soaked in Coffee and Amaretto,  
Mascarpone Cheese, Cover with Powder  
Chocolate

### Churros

Spanish Churros with Cinnamon, Sugar, Cup  
of Hot Chocolate

### Buñuelos

Fried Donut, Powder Sugar, Hazelnut  
Cream

### Rustic Cheesecake

Mediterranean Style Cheesecake,  
Apricot Marmalade