

MENU

Spring 2024

Appetizers

Poached Oysters \$28

Black Berry Oyster, Noilly Prat Vermouth
Butter Sauce, Osetra Caviar

Caprese Salad \$18

Truffle Buffalo Burrata, Heirloom
Tomatoes, Tomato Petals, Fresh Basil,
Balsamic Muscatel Reduction

Melon Symphony \$14

Honey Dew, Cantaloupe, Watermelon,
Cherry Tomatoes, Black Mission Figs,
Baby Mozzarella, Aged Muscatel Reduction

Garlic Shrimp \$19

Sautéed Shrimp, Garlic, Chile de Arbol,
Brandy, Toasted Bread

Toasted Crystal Bread \$14

Fresh Tomato Salsa, 4% Acidity Extra Virgin
Olive Oil, Spanish Chorizo, Gilda Basque Pintxo

Tuna Tartare \$26

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

Baby Spicy Chorizo \$19

Spanish Spicy Baby Chorizo, Tomato Confit,
Quail Egg, Crouton, Thyme Demi-Glacé Sauce

Unexpected Oxtail \$19

Braised Oxtail, Iberico Lardo, Brioche Bread,
Ravioli, Creamy Mashed Potatoes,
Piparra Pepper, Oxtail Jus

Iberico Croquettes \$19

Spanish Iberico Ham, Creamy Béchamel Sauce

Veal Cheeks \$25

Sous Vide Veal Cheeks, Caramelized Red Cabbage,
Celery Root Purée, Thyme Demi-Glacé Sauce

Beef Carpaccio \$26

Beef Tenderloin, Crispy Veal Tendon, Aged
Manchego Cheese, Balsamic Muscatel Reduction

Crudo Mediterraneo \$28

Yellow Tail, Avocado Cream,
Green Wakame Seaweed, Bergamot Jus

Sides \$10

Shishito Peppers
Roasted Brussel Sprouts
Garlic Butter Mashed Potatoes
Sautéed Garlic Mushrooms
Sautéed Haricot Verts

Entrees

Duck Breast \$44

Potato Confit, Celeriac Purée, Broccolini,
Cipollini Onion, Blood Orange Sauce

Halibut \$38

Charcoal Halibut, Green Asparagus,
Pearl Onion Confit, Cherry Tomatoes,
Yellow Cauliflower Purée, Aji Amarillo Sauce

Day Boat Seared Scallops \$39

U-10 Scallops, Jerusalem Artichoke Purée,
Sautéed Wild Mushrooms, Noilly Prat
Vermouth Hollandaise, Lemon Air

Lobster Ravioli \$45

Lobster Butter Sauce,
Lobster Claw, Ginger, Lemon Foam

Chicken Chilindron \$26

Chicken Breast, Aragon Chilindron Sauce,
Baby Chorizo, Chicken Skin Chicharron

Ribeye \$59

Prime Ribeye, Bone Marrow, Piquillo
Pepper Confit, Crispy Potatoes, Veal Jus

Octopus \$35

Charcoal Spanish Octopus, Paprika,
Potato Confit, Aioli Sauce,
Roasted Brussel Sprouts

Whole Dorada (serves 2) \$75

Baked Whole Dorada Fish in Sea Salt,
Roasted Fingerling Potatoes, Roasted
Artichokes, Broccolini, Baby Carrots,
Aioli Sauce

Seafood Paella (serves 2) \$65

Traditional Paella with Monkfish, Prawn,
Scallops, Lobster, Bomba Rice,
Sofrito, Saffron, Lobster Jus

Desserts \$11

Tiramisu Moon

Lady Fingers Soaked in Coffee and
Amaretto, Mascarpone Cheese,
Covered with Powder Chocolate

Churros

Spanish Churros with Cinnamon,
Sugar, Cup of Hot Chocolate

Santiago's Cake

Almond Cake, Pedro Ximenez Sweet
Wine, Peruvian Lucuma Sorbet

Rustic Cheesecake

Mediterranean Style Rustic
Cheesecake, Apricot Marmalade,
Powder Sugar

*This menu may contain raw or undercooked seafood, shellfish or eggs. Consuming raw or undercooked seafood, shellfish or eggs may increase your risk to food borne illness