

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

COCKTAILS

Potent Potations

Terra Redonda	\$20
Lustau Bianco, Madeira Barrel Aged Gin	
Milanese Manhattan	\$24
Chocolate Bitters, Zucca Amaro Rabarbaro, Virginia Highland Malt Whiskey	
El Amargo Baya	\$21
Pacharan Otaola, Lustau Rosso, Gin Monti	

Harmonious Tipples

Mediterranean Sunrise	\$21
Lemon Juice, Bergamot, Piucinqe Gin, Aquafaba, Cava	
Bees Teas	\$20
Licor43, Choco, Apple Honey, Tomcat Gin, Aquafaba, Chilled World Peace Tea	
Nueve Radici	\$19
Root Spice Syrup, Lazzaroni Amaretto, Poli Miele, Espresso	
Isle of Capri	\$19
Blood Orange Syrup, Lime Juice, Don Q 7 Year Rum	

Basicalata	\$19
Strawberry Basil Syrup, Lime Juice, Don Q Cristal Rum	
Hair of The Wolf	\$20
Honey Syrup, Licor43, Lemon Juice, Aquafaba, Urbano El Tesoro Repo Tequila	
Bull & The Bee	\$20
Honey Syrup, Espresso, Urbano El Tesoro Repo	
Espanol Noche	\$19
Blackberry Syrup, Lemon Juice, Blackleaf Vodka, Lemon Lime Soda	
San Picazoria	\$10
Red Wine, Rich Simple Syrup, Combier, Gin, Brandy	

Subtle Spirits

Epiphanic Crème	\$17
Baileys Salted Caramel Liqueur, Amaretto, Heavy Cream, Firenzes Pistachio Gelato Whip Cream	
Ambrosia Di Amodeo	\$19
Lemonade, Don Ciccio Ambrosia, Cava	
Coast-Bound Train	\$17
Blood Orange Syrup, Lemon Juice, Italian Gin, Prosecco	

Brewmaster's Selection

Iberian 75 \$17
Prickly Pear Syrup, Apple Juice, White Port, Cava

Bianco Spritz \$17
Lemon Lime Soda, Lustau Bianco Vermouth, Sparkling Wine

Virgin Varieties

Velencian \$15
Lemon Juice, Cranberry Hibiscus Shrub, Strawberry Basil Syrup, Apple Juice, Aquafaba, Seedlip Grove

Baya Suave \$15
Lime Juice, Blackberry Syrup, Seedlip Grove 42, Sparkling Cider

Bira Morena - Lucana \$13
Italian Lager, 4.8%, Fruiliani Italy

Breakfast Stout - Founders \$16
Double Chocolate Outmeal Stout, 8.3%, Michigan. USA

5 stellas - Mahou \$14
Lager, 5%, Madrid, Spain

Alhambra Reserva - Alhambra \$14
Strong Lager, 6.24%, Granada, Spain

Hefe - Weihenstephaner \$14
Hefe Weissbeer, 5.4%, Freising, Germany

Be More Banger - Jail Break \$14
IPA, 7%, Maryland, USA

Happy Trees - Anxo Brewery \$16
Cider, 6.9%, Washington DC

Mango Cream Seltzer \$16
Lone Pine, 5%, Portland, Main

ATHLETIC Run Wild \$16
Non-Alcoholic, 0.0%, Millford, CT

WINES BY THE GLASS

BUBBLES

PROSECCO Poggio Costa, Prosecco Friuli, Brut, NV, Italy	\$15
CAVA Cygnus, Cava DO, Brut Reserva NV, Spain	\$16
FRANCIACORTA Barone Pizzini, Animante Brut NV, Italy Traditional champagne method	\$28

SPARKLING ROSE

Domaine Karanika, Black label Brut Cuvee,
NV, Greece
Rare and unique wine made of 100% Xinomavro,
Traditional Method.

Pairs well with seafood and white meat.

\$25

WHITES

PINOT GRIGIO Ornella Molon, Venezia, Italy dry, light, citrus aromas	2021	\$15
ASSYRTIKO Feredini, Santorini, Greece light, citrus, pronounced minerality	2020	\$16
ALBARINO GranBazan Verde, Rias Biaxis, Spain crisp, green apple, salty	2022	\$21
FIANO di AVELINO Lapilli, Campania, Italy rich, tropical fruits, almond	2021	\$19
Assyrtiko skin contact Markogianni "Vorias and Helios" rich, honeyed fruits, long finish	2021	\$18
VIURA Bodegas Y Artadi, Alava, Rioja, Spain round, ripe pears, toasted brioche	2018	\$18

REDS

MENCIA Finca Luna Beberide, Bierzo, Spain floral, black cherries	2019	\$15
Nerello Mascalese Tenuta Tascante, Etna Rosso Ghiaia Nera Sicily, Italy light, earthy, red fruits	2020	\$17
RIOJA Vina Real, Crianza, Rioja, Spain red cherries, tobacco, spice	2019	\$16
SANGIOVESE Arceno, Chianti Classico, Italy medium bodied, red fruits, earthy	2020	\$20
AGIORGITIKO Gai'a Wines, Nemea, Greece ripe red and black fruits, chocolate, velvety tannins	2020	\$21

AMARONE La Giaretta, Amarone della Valpolicella, Veneto, Italy

2019 \$28

We are proud to serve this unique Italian wine by the glass. Amarone has great Italian heritage and obtained from the best grapes of every harvest. Corvina based blend features aromas of preserved morello cherries, dark fruits, coffee notes and has rich jammy character. Made with the "appassimento" process that grapes are dried after fermentation makes this wine truly specular and worth tasting.

ROSE

Tempranillo Casa la Rad, Solarce Rosado, Rioja, Spain	2021	\$15
TEMPRANILLO Arrocal, Rosa de Arrocal, Ribera del Duero, Spain	2021	\$14

WINES BY THE BOTTLE

BUBBLES

Lovo, Moscato, Fior d'Arancio Colli Euganei, Veneto, Italy	NV	\$60
Lini 910, Lambrusco, Emilia Romagna, Italy	NV	\$80
Charles Urban, Carte Noir, Brut, Champagne, France	NV	\$150
Billecart Salmon Rose, Champagne, France	NV	\$240
Gonet Medeville Blanc de Noirs, Brut, Premier Cru, Champagne, France	NV	\$210

WHITES

Burgans, Albarino, Rias Baixas	2021	\$65
Shaya Habis Old wine, Verdejo, Rueda	2020	\$110
Luna Beberide, Godello, Bierzo	2021	\$65
Mantel Blanco, Sauvignon Blanc, La Jaraba. La Mancha	2021	\$60

Cune, Monopole Clasico, Viura, Rioja	2018	\$100
Trambusti Vernacchia di Gimignano, Vernacchia, Tuscany	2021	\$60
Manciano Verdicchio dei Castelli di Jesi Classico, Verdicchio, Marche	2020	\$65
Cantina Trabucco, 16 Marzo del Massico Bianco, Falangina, Campania	2021	\$80
Cottanera, Carricante, Sicily	2020	\$90
Ares, Vermentino Di Sardegna, Vermentino, Sardinia	2020	\$85
Hatzidakis Familia, Assyrtiko, Santorini	2021	\$120
Matanzas Creek, Sauvignon Blanc, Sonoma, CA	2022	\$65
Hartford Court, Chardonnay, Russian River, Sonoma, CA	2021	\$80
Penner Ash, Viogner, Willamette Valley, Oregon	2022	\$100

REDS

Luna Beberide Art, Mencia, Bierzo	2017	\$120	Cantine Carlo Pellegrino, Nero D'Avola, Sicily	2016	\$60
Vina Real, Tempranillo, Rioja Crianza	2018	\$70	Magoutes Vineyard, Siatista, Xinomavro, Macedonia	2018	\$120
Imperial, Tempranillo, Rioja Reserva	2018	\$150	Brewer Clifton, Pinot Noir, Santa Rita Hills, CA	2021	\$130
Bodegas Morca, Godina, Garnacha, Campo de Borja	2020	\$85	Freemark Abbey, Merlot, Napa Valley, CA	2019	\$120
Isaac Fernandez Reserva, Tempranillo, Ribera del Duero	2014	\$145	Octopoda, Cabernet Sauvignon, Napa Valley, CA	2019	\$100
Bela, Villalba de Duero, Tempranillo, Ribera del Duero	2021	\$65	Stonestreet Estate, Cabernet Sauvignon, Alexander Valley, CA	2018	\$160
Cantina Novelli, Sagratino Montefalco, Sagratino, Umbria	2005	\$140			
Cortenova, Primitivo, Puglia	2021	\$60			
Fortezza, Aglianico, Puglia	2018	\$75			