

TRADITIONAL TAPAS

CAVIAR SELECTIONS

Served with steamed buns, crème fraîche, chives

Classic White Sturgeon, California (*Acipenser Trasmontanus*) * 90/1oz

Siberian Sturgeon Caviar (*Acipenser Bearii*) * 100/1oz

Osetra Sturgeon Caviar (*Acipenser Gueldenstaedi*) * 160/1oz

JAMÓNES Y EMBUTIDOS

Served with catalan style toasted bread, tomato

Jamón Serrano Fermín (2 oz) 23

dry cured ham

Jamón Ibérico Fermín (2 oz) 34

dry cured, free-range ibérico ham

Jamón Ibérico de Bellota Fermín (2 oz) 42

acorn-fed, free-range ibérico ham

Fermín Platter (2 oz) 40

assortment of the three

Fermín Embutidos Platter 35

a selection of dry cured sausages, chorizo, lomo & salchichón

Pa'amb Tomaquet 10

catalan style toasted bread, tomato

with an addition of manchego cheese 12

QUESOS

Served with house preserves, marcona almonds

Manchego “Pasamontes” / Sheep

firm, piquant & buttery, DO Manchego

Valdeón / Cow & Goat

creamy, sharp blue, DO Valdeón

La Serena / Sheep

creamy, slightly bitter, DO Extremadura

Murcia al Vino / Goat

semi-soft, sweet & smooth, wine cured rind, DO Murcia

Garrotxa / Goat

semi-soft, flavors of milk & nuttiness, DO Catalunya

Idiazábal / Sheep

firm, sharp & wood-smoked, DO Idiazábal

Selection of Three / Five 18 / 29

* Consuming raw or undercooked egg, meat or seafood may increase your risk of foodborne illnesses.

A gratuity of 20% is suggested for parties of 6 or more.

TRADITIONAL TAPAS

SOPAS

Gazpacho *chilled tomato, green bell pepper, cucumber* Cup 9

Mushroom Ramen * *quail egg, nori, fried garlic* 12
with addition of pork belly 16

VERDURAS

Catalan Spinach *apple, pine nuts, raisins* 12

Stuffed Piquillo Peppers *capriola farm goat cheese* 14

Mushrooms & Cream * *seasonal wild mushrooms, fried egg, pan de cristal* 18

Papas Canarias *salty wrinkled potatoes, mojo verde & mojo rojo* 10

Wild Mushroom Rice *seasonal mushrooms, comté* 16

Pisto * *vegetable stew, tomato, fried quail eggs* 15

PESCADO Y MARISCOS

Sautéed Shrimp * *garlic, tomato sofrito, guindilla pepper* 18

Striped Bass * *saffron mussel cream, leeks, tarragon oil* 18

'Rossejat' Negra * *paella-style pasta, squid ink, sepia sofrito, shrimp* 24

Seared Scallops * *romesco sauce* 16

Grilled Spanish Octopus * *caramelized onions, chicken escabeche, cherry tomatoes* 21

CARNES

Butifarra Senator Moynihan & Pisto 20
pork sausage, traditional spanish stewed vegetables

Coffee Rubbed Australian Wagyu * *passion fruit, pearl onions* 21

Seared Mary's Farm Chicken * *miso, mustard caviar, mustard greens* 17

Boneless Mary's Farm Buffalo Chicken Wings *bleu cheese, celery* 13

Croquetas de Pollo *chicken-béchamel fritters* 13

Jamón Croquetas * *fried quail eggs, escalivada purée* 14

Jamón Ibérico & Two Farm Eggs * 16
roasted cippolinis, tomato, truffle butter, pan de cristal

Seared Wagyu Beef Cheeks *kalamata olive, black garlic* 18

Seared Rabbit "Al Ajillo" *garlic, potato, parsley* 22

Whole Roasted Lamb Shank *natural jus* 45

28-oz Grass-Fed Tomahawk * *natural jus (recommended for party of 4)* 100

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MODERN TAPAS

VEGETABLES & SALADS

Jicama Wrapped Guacamole 11
chipotle salsa, micro cilantro, corn chips

Organized Caesar * 8
egg yolk sauce, parmesan

Local Baby Beets 10
smoked yogurt, pickled carrots, walnuts, avocado

Not Your Everyday Caprese 15
cherry tomatoes, liquid mozzarella

Leeks & Asparagus 12
grilled tomato vinaigrette, black garlic, truffle purée

Brussels Sprouts 12
lemon purée, apricots, grapes, lemon air

Tempura Squash Blossoms 14
black olive, ricotta, fresh tomatillo sauce

Eggplant Tempura 8
local honey, buttermilk

Baby Japanese Peaches 18
di stefano burrata, hazelnuts

SEAFOOD

Japanese Taco 17
bbq eel, shiso, cucumber, wasabi, chicharrón

King Crab 20
raspberries, raspberry vinaigrette

Octopus Toast 18
avocado, tomato, serrano chili, sea lettuce

Oysters & Hibiscus * 18
passion fruit, finger lime, vanilla oil

Smoked Oysters * 18
apple, mignonette, apple cream

Tuna Ceviche & Avocado Roll * 18
jicama, micro cilantro, coconut

Hokkaido Scallop Ceviche * 17
leche de tigre, sweet potato, freeze-dried corn, cilantro

Peruvian Ceviche 17
hamachi, ají amarillo, jicama

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MODERN TAPAS

SOME LITTLE STARTERS

American Caviar Cone * 9 Per Person

Bagel & Lox Cone * 8 Per Person

California Cone 5 Per Person

Tortilla de Patatas “New Way” * 9 Per Person
potato foam, egg 63, caramelized onions

Sweet Chips 12
goat cheese, tamarind, star anise

Olives Ferran Adrià 15
modern marinated in escabeche & traditional

“Beefsteak” Tomato Tartare 16
tomato, black olive, cucumber, jicama

Beef Tartare * 16
kimchi crackers, pickled shallot, fried capers

SOME LITTLE SANDWICHES

“Philly Cheesesteak” * 13 Per Person
air bread, cheddar, wagyu beef

“Hilly Cheesesteak” 9 Per Person
air bread, cheddar, mushrooms

American Sturgeon Caviar * 10 Per Person
crème fraîche, steamed bun & lemon air

Sea Urchin Steamed Buns (3 each) * 18
avocado, eel sauce, tempura flakes

King Crab Steamed Buns (3 each) * 18
pickled cucumber, shiso, mayo

Oxtail Steamed Buns (3 each) * 15
watermelon radish, cilantro, serrano chili

Pork Banh Mi Buns (3 each) 15
mint, cilantro, serrano chili, pickles

General Manager

Ricardo Garrido

Chef de Cuisine

Holly Jivin