



LAS RAMBLAS



TAPAS - SMALL PLATES "TO SHARE"

- Spanish **olives**/ tangerine marinated/ pickled garlic/ country bread/ E.V.O.O. **5**
Shrimp ala plancha / grilled lemon thyme vinaigrette/ smoked sea salt **7**
Duck Ham/ bluebonnet arugula/ Spanish E.V.O.O./ sea salt/ candied quince **10**
Grilled nueskies apple wood smoked bacon wrapped **medjool dates** **5**
Moroccan marinated **beef kabobs** (3) / salsa romesco **9**
Spiced fried Marcona **almonds** **4**
Warm goat cheese/ sofrito/ grilled country bread/ citrus herbs/ toasted almonds **6**
Patatas bravas/ crispy leeks/ spicy garlic harissa **4**
Baquerone pintxos/ Spanish white anchovy, olives/ red pepper toast **6**
Garbonzos a la Castellana/ **chickpea puree**/ cucumbers/ roasted garlic/ red peppers/ E.V.O.O. **7**
Shaved **Jamon Serrano**/ cracked tellicherry pepper/ Spanish E.V.O.O. **13**
Cider braised **pork spareribs**/ house chili rubbed/ apple cider barbeque sauce **8**
Caramelized **brussel sprouts**/ house made pancetta & sage **5**
Albondigas/ pork, beef & lamb braised **meatballs**/ manchego cheese/ sherry pan drippings **7**
Semolina dusted **calamari frito**/ gremolata/ fried basil/ lemon aioli & roasted tomato sauce **7**
Spanish potato & sweet onion **tortilla** w/ rabbit confit **8**
Mediterranean Spiced **Salmon Belly**/ escabeche veggies/ green herb aioli **9**

ENSALADAS/ SOPAS/ BOTANAS

- Chef inspired "warm" **soup** **5**
Caramelized Butternut Squash Bisque /crème fraiche/ nutmeg /smoked paprika **6**
Caesar / hearts of romaine/ herb croutes/ classic dressing/ shaved parmesan/ marinated white anchovy **8**
Pear Salad/ goat cheese truffle/ sherry walnut vinaigrette/ field greens/ pancetta bacon praline **8.5**
Contessa Salad/ baby romaine/ roma tomatoes/ cucumbers/ carrot/ herb croutes/ shaved manchego kalamata olives/ buttermilk tarragon dressing **9**
Roasted Beet Mosaic/ marcona almonds/ citrus emulsion/ frisee lettuce/ 3 month manchego **9**
Botanas of Meats /Spanish chorizo/ shaved jamon/ house-made shellfish chorizo/ marinated artichokes/ tapenade/ piquillo aioli **16**
Botanas of Spanish Cheese /cabralis blue cheese, marinated manchego cheese/ almonds/ olives/ grapes/ membrillo **14**

PAELLA

- Paella Valencia** **24**
Traditional Spanish Paella from Valencia region/ chicken/ chorizo/ clams/ mussels/ shrimp/ scallop/ calamari/ vegetables/ saffron rice
Squid "Ink" Paella **25**
Seafood Paella/ grilled lobster tail/ shrimp/ mussels/ clams/ fried calamari/ squid ink Valencia rice/ lemon aioli
Farmers Market Paella **19**
Tomato/ eggplant/ mushrooms/ red bell peppers/ artichokes/ white beans/ saffron rice/ white truffle oil/ bluebonnet arugula

LARGE PLATES

- Duck Leg Conserva**/ winter root vegetable "brick"/ dark chocolate paint/ cranberries/ sherry vinaigrette/ queso mahon **24**
Pimenton Salmon/ saffron aioli/ crispy potato confit/ pickled fennel/ Spanish olive oil/ black lentils/ marcona almonds **20**
Zarzuela La Catalana "Spanish shellfish stew"/ shrimp/ scallops/ clams/ lobster/ smoked mussels & rouille **25**
Beef Short Ribs/ red wine orange salad/ braised turnips/ grilled polenta cake/ leeks/ natural jus **26**
"Chef's Creation of the Moment" M/P
Spanish Potato Tortilla/ piquillo jam/ garbanzo beans/ grilled forest mushrooms **19**
Crispy Pork Belly/ shaved green apples/ fig jam/ cabrales cheese tart/ smoked egg/ olive powder/ spicy arugula leaves **22**
Free Range Chicken Breast/ manchego cheese/ Serrano jamon/ Spanish olive tapenade/ chickpea puree/ escabeche vegetables **21**
Grilled Ribeye/ salsa romesco/ parsley chili oil/ garlic potato puree/ caramelized brussel sprouts/ black garlic emulsion **32**
Barcelona "Bacon" Burger/ USDA Choice house ground beef/ braised pork belly/ kalamata olive tapenade/ green herb aioli/ pepperedew peppers/ aged manchego/ house fries/ pickled artichokes **17**