~Quesos Y Embutidos~

**Plat Cap Queso** $19 – Chef’s selection of Iberian Cheeses, served with classic accompaniments.

**Plat Cap Embutidos** $19 – Chef’s selection of Spanish cured meats served with Pan Con Tomate.

**El Gran Plat Cap** $39 – Our full selection of meats and cheeses, served with pan con tomate and all accompaniments.

~Ensaladas~

- **Ensalada De Leon** $14
  Roasted Baby Beets, Cana De Cabra cheese winter Citrus, Rye Coca and Pedro Ximenez vinaigrette.

- **Cogollos** $15
  Grilled little Gem Lettuce with Chicken essence, toasted Hazelnuts and crispy chicken skin.

- **Repollito Y Calabaza** $14
  Roasted Brussels Sprouts and Delicata Squash with Romesco dressing and toasted Pepitas.

~Tapas~

- **Patatas Bravas** $12
  Served with garlic aioli and “Brava Sauce”.

- **Gambas Negras** $16
  Olive oil braised prawns with lemon juice, black garlic, wood grilled bread.

- **Croquetas** $12
  Chicken and peas breaded with crispy chicharrones and served with citrus.

- **Pulpo a la Parilla** $16
  Wood Grilled Spanish Octopus, with Pimenton confit Potatoes.

- **Salmon Ahumado** $14
  Smoked Salmon Montadito With Queso Fresco and Truffle Honey

- **Bocadillo De Calamari** $10
  Crispy Calamari “PoBoy”, Spicy Soffrito, pickles and Lemon Alioli

- **Pimientos De Padron** $9
  Flash roasted Padron Peppers with Jamon Serrano, Sherry Vinegar and smoked Sea Salt.

- **Huevos Rotos** $16
  Sunny Side up egg served with crispy potatoes, chorizo dressing, garlic chips pine nuts and chili Arbol.

- **Albondigas De Cordero** $15
  Lamb Meatballs with date confitura, Goat Queso Fresco and Mint Picada.
~Las Paellas Y Fideau ~

**Mar Y Montana** $52
Head on Gulf prawns, Clams, Mussels, English Peas, Chorizo, Roasted Tomato, Soffrito and Lobster-Jamon broth.

**Valenciana** $48
Grilled Rabbit, Judia Beans, Baby Root Vegetables, Carrot Soffrito and Rabbit Broth.

**Tinta (Squid Ink)** $48
Monterey Calamari, Mussels, Piquillo Pappers, English Peas, Squid Ink Soffrito and Calamari Broth.

**Verduras De La Temporada** $42
Roasted Squash, Honey crisp Apples Escabeche Chanterelles, Broccoli di ciccio, apple-celeriac Soffrito and Veggie oil.

~De La Brasa ~

[ ] **Aracherra** $42
Grilled American Flank Wagyu Steak, Moorish Pepper and Grilled scallions.

[ ] **Pluma De Iberico** $46
Iberico De Bellota with honey chili glaze and Petite Nastutium salads.

~Postre ~

**Desserts** $8
[ ] **Churros**--with drinking chocolate and raspberry dust
[ ] **Manchego Cheese Cakes**--with caramelized white chocolate shell and caramel popcorn.

Name:________________________________________
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Zip Code:_____________________________________