



Medias Raciones /plates to share

cesta de pan – 15
plaza bread basket, miticrema cheese, market pickles, fresh herbs

pan ibérico – 17
grilled bread, grated tomato, jamón ibérico de bellota 5js
(garnish with garlic scapes)

tomates del huerto – 16
heirloom tomatoes, smoked burrata, watermelon, crisp quinoa,
Fino vinaigrette

pez espada – 16
grilled swordfish, summer squash, castel vetrano olivada

gambas – 15
grilled sweet shrimp, chorizo, zucchini, meyer lemon

almejas y chorizo – 16
manila clams and chorizo steamed in the woodoven

cordero a la brasa – 21
grilled lamb 'ham steak' sungold tomato, anchovy, pine nut

pimientos – 9
grilled shishito peppers, coarse sea salt

Raciones /larger plates to share

lubina al horno 36
whole roasted black sea bass, artichoke
and lentil salad, cured lemon vinaigrette

chuletón de buey 92
grilled prime ribsteak aged for 40 days,
marinated potatoes, padrón peppers,
salsa verde

CHEF IN RESIDENCE
seamus mullen