

LUNCH

MONDAY – FRIDAY 12PM-3PM

PINCHOS

SMALL BITES

Aceitunas \$4

Marinated olives in bay leaf, lemon and spices

Almendras Marcona \$4

Marcona almonds

Pan con Tomate \$4

Toasted bread with tomato, garlic, Spanish olive oil and sea salt (add anchovies* \$1)

Dátiles con Jamon \$6

Medjool dates filled with Marcona almonds and Cabrales blue cheese, wrapped in Jamon Serrano

Queso Mahon \$5

Marinated cow's milk cheese from Menorca

Uni Bocadillo* \$7

Pressed uni sandwich with miso butter and pickled mustard seeds

Boquerones \$7

White anchovies in vinegar and olive oil

Sopa del Dia \$3

Seasonal soup of the day

Tuna Conserva* \$5

Escabeche tuna belly, sherry vinegar, tomato tapenade and celery leaves

Mejillones Escabeche* \$10

Marinated mussel toast with garlic puree, fennel and meyer lemon

Tortilla Ensalada* \$3

Egg, potato, peas and red peppers

Congrejo * \$6

Jonah crab with piquillo peppers and tarragon

Tortilla Espanola \$5

Egg, potato and onion omelet with alioli

TAPAS FRIAS

COLD PLATES

Atun Crudo* \$12

Yellowfin tuna with white soy, spicy cucumbers, citrus and avocado

Jamon Serrano Redondo Iglesias \$12

Premium cured Spanish ham

Jamon de La Quercia \$12

Iowa raised acorn ham

Ostras en Escabeche* \$12

Marinated Island Creek oysters with grains of paradise, sorrel & citrus

Escalivada Catalana \$8

Marinated wood roasted eggplant, onions, peppers and tomatoes with sherry vinegar and olive oil

Hummus \$6

Argon oil, za'atar and fresh chickpeas

ENSALADA Y BOCADILLOS

SALADS AND SANDWICHES

Ensalada* \$9

Romaine lettuce, tahini-miso dressing, radishes, grilled croutons, carrots and mahon cheese

Ensalada de Pollo * \$10

Grilled chicken, green goddess dressing, marcona almonds and corn tossed with Romaine lettuce

Ensalada Atun \$10

Spanish tuna belly, olives, radishes, cucumber and Romaine lettuce

Serrano Bocadillo \$8

Serrano ham, manchego, tomato tapenade

Milanesa Bocadillo* \$8

Chicken, avocado, Oaxaca cheese, chipotle mayo, refried beans

Hamburguesa con Queso* \$8

Griddled cheeseburger with Toro special sauce and pickled red onion

TAPAS CALIENTES

HOT PLATES

Pimientos del Padron \$8

Hot green peppers with sea salt

Gambas al Ajillo \$12

Griddled garlic shrimp

Bistec de Faldilla a la Plancha* \$15

Strip steak a la plancha red onion marmalade

Cauliflower a la Plancha \$9

Cauliflower with pinenuts, golden raisins and pimenton

Maíz Asado con Alioli y Queso Cotija* \$8

La Especialidad de la Casa. Grilled corn with alioli, lime, espelette pepper and aged cheese

Patatas Bravas* \$7

Fried Sparrow Arc Farm potatoes with alioli and spicy tomato sauce

Mejillones \$13

Mussels with chorizo and basque cider

Anna's Empanadas \$10

Chicken and potato empanadas with salsa roja and alioli

POSTRE

Churros con Chocolate \$7

Fried pastry with cinnamon, sugar and chocolate sauce

Quesos

Selection of Three \$17 Selection of Five \$27

Chef-Owner: Ken Oringer Chef: Jamie Bissonnette Sous Chef: Mike Smith

*these items are prepared any style. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Before placing your order, please inform your server of any food allergies you may have.

A 20% gratuity will be added to parties of 6 or more.