

MENU DEL DÍA 3 course prix-fixe lunch \$19

1. Primero - starter 2. Plato - see below 3. Postre o Café - dessert or coffee

MON	TUE	WED	THU	FRI
Cubano roast pork shoulder & belly, pickle, dijon	Vaca y Huevos grilled skirt steak crispy potato, 142° egg	Paella Spanish saffron rice, meat & seafood	Salmon Melt pork belly, manchego red onions, potatoes	Crispy Po' Boy shrimp & oyster brioche, kale slaw

ENSALADAS FRESH SALADS & HOUSE MADE DRESSINGS

		add Mary's chicken breast	5
		or grilled skirt steak	7
Pollo Repollo	13		
grilled chicken, lolla rosa, apple, marcona, citrus vinaigrette			
Salmón	15		
house smoked salmon, arugula, tarragon, lemon aioli			
Remolacha	12		
roasted beets, spring greens, berries, Spanish cheese, pecans			
César	16		
grilled skirt steak, romaine, escabache, mahón, garlic vin			
Coliflor	12		
heirloom cauliflower, root veggies, arugula, capers, almonds			



Paella 12
Spanish saffron rice, meat & seafood, aioli

BOCADILLOS SANDWICHES, FRESH BAKED BREAD

		served with greens in sherry vinaigrette	
		sub papitas bravas	3
Española	13		
jamón serrano, lamb bacon, manchego, romaine, piquillo			
Berenjenas	11		
crispy eggplant, spicy tomato, root veggie chips			
Pato	15		
seared duck breast, goat cheese, fig spread, arugula			
Porchetta	14		
pork belly roulade, crispy oysters, kale slaw, chutney			
El Club	14		
grilled chicken, pork belly, mahón cheese, honey mustard			
La Falda	15		
skirt steak, portobello mushrooms, manchego, onion chutney			

Please inform your server if a guest in your party has a food allergy.

ALL DAY TAPAS

Hueso	11	
roasted bone marrow, toasted brioche, onion chutney		
Mezcladita	6	
kale salad, jicama, yellow beans, radish, almonds		
Albondigas	11	
lamb meatballs, sofrito, chickpea, yogurt-mint		
Croquetas de Bacalao	10	
creamed cod and potato croquettes, herb remoulade		
Queso Fundido	9	
charred goat cheese, black truffle, honey		
Ceviche de Mariscos	13	
shrimp, bay scallops, fresno chile, seasonal citrus		
Montadito de Costilla	14	
short rib two ways, mustard seed, toast		

BOARDS

\$6 each selection

served with house accompaniments

QUESO SPANISH CHEESES

Young Manchego, sheep, La Mancha

Tetilla, cow, Galicia

Payoyo, sheep & goat, Andalusia

Murcia al Vino, drunken goat, Murcia

Cabrales blue, cow & sheep, Asturias

Mahón, cow, Minorca



CHARCUTERÍA HOUSE MEATS

Jamón Serrano, 18 month, dry cured ham

Pato, citrus-brined duck breast

Morcilla, house made blood sausage, Spanish delicacy

Pepinillos, house pickle medley, Spanish anchovies

Higos y Cordero, mission figs, lamb bacon, payoyo

Chorizo, seared pork sausage

pueblo

LA COMIDA