

## TRADITIONAL TAPAS

### CAVIAR SELECTIONS

*Served with steamed buns, crème fraîche, chives*

Classic White Sturgeon, California (*Acipenser Trasmontanus*) \* 90/1oz

Siberian Sturgeon Caviar (*Acipenser Bearii*) \* 100/1oz

Osetra Sturgeon Caviar (*Acipenser Gueldenstaedi*) \* 160/1oz

### JAMÓNES Y EMBUTIDOS

*Served with catalan style toasted bread, tomato*

Jamón Serrano Fermín (2 oz) 23

*dry cured ham*

Jamón Ibérico Fermín (2 oz) 34

*dry cured, free-range ibérico ham*

Jamón Ibérico de Bellota Fermín (2 oz) 42

*acorn-fed, free-range ibérico ham*

Fermín Platter (2 oz) 40

*assortment of the three*

Fermín Embutidos Platter 35

*a selection of dry cured sausages, chorizo, lomo & salchichón*

Pa'amb Tomaquet 10

*catalan style toasted bread, tomato*

*with an addition of manchego cheese* 12

### QUESOS

*Served with house preserves, marcona almonds*

Manchego “Pasamontes” / Sheep

*firm, piquant & buttery, DO Manchego*

Valdeón / Cow & Goat

*creamy, sharp blue, DO Valdeón*

La Serena / Sheep

*creamy, slightly bitter, DO Extremadura*

Murcia al Vino / Goat

*semi-soft, sweet & smooth, wine cured rind, DO Murcia*

Garrotxa / Goat

*semi-soft, flavors of milk & nuttiness, DO Catalunya*

Idiazábal / Sheep

*firm, sharp & wood-smoked, DO Idiazábal*

Selection of Three / Five 18 / 29

\* Consuming raw or undercooked egg, meat or seafood may increase your risk of foodborne illnesses.

*A gratuity of 20% is suggested for parties of 6 or more.*

## TRADITIONAL TAPAS

### SOPAS

Gazpacho *chilled tomato, green bell pepper, cucumber* Cup 9

Mushroom Ramen \* *quail egg, nori, fried garlic* 12  
*with addition of pork belly* 16

Foie Gras Floating Island Soup *corn espuma, corn nuts, chives* Cup 9

### VERDURAS

Catalan Spinach *apple, pine nuts, raisins* 12

Stuffed Piquillo Peppers *capriola farm goat cheese* 14

Mushrooms & Cream \* *seasonal wild mushrooms, fried egg, pan de cristal* 18  
*with an addition of seared foie gras* 33

Papas Canarias *salty wrinkled potatoes, mojo verde & mojo rojo* 10

Wild Mushroom Rice *seasonal mushrooms, comté* 16

Pisto \* *vegetable stew, tomato, fried quail eggs* 15

### PESCADO Y MARISCOS

Sautéed Shrimp \* *garlic, tomato sofrito, guindilla pepper* 18

Striped Bass \* *saffron mussel cream, leeks, tarragon oil* 18

'Rossejat' Negra \* *paella-style pasta, squid ink, sepia sofrito, shrimp* 24

Seared Scallops \* *romesco sauce* 16

Grilled Spanish Octopus \* *caramelized onions, chicken escabeche, cherry tomatoes* 21

### CARNES

Butifarra Senator Moynihan & Pisto 20

*house-made pork sausage, idiazábal, traditional stewed vegetables*

Coffee Rubbed American Wagyu Flat Iron \* *passion fruit, pearl onions* 21

Seared Mary's Farm Chicken \* *miso, mustard caviar, mustard greens* 17

Boneless Mary's Farm Buffalo Chicken Wings *bleu cheese, celery* 13

Croquetas de Pollo *chicken-béchamel fritters* 13

Jamón Croquetas \* *fried quail eggs, escalivada purée* 14

Jamón Ibérico & Two Farm Eggs \* 16

*roasted cipollinis, tomato, truffle butter, pan de cristal*

Seared Wagyu Beef Cheeks *kalamata olive, black garlic, local citrus* 18

Seared Rabbit "Al Ajillo" *garlic, potato, parsley* 22

Whole Roasted Lamb Shank *natural jus* 45

28-oz Grass-Fed Tomahawk \* *natural jus (recommended for party of 4)* 100

## MODERN TAPAS

### VEGETABLES & SALADS

Jicama Wrapped Guacamole 11  
*chipotle salsa, micro cilantro, corn chips*

Organized Caesar \* 8  
*egg yolk sauce, parmesan*

Local Baby Beets 10  
*smoked yogurt, pickled carrots, walnuts, avocado*

Not Your Everyday Caprese 15  
*cherry tomatoes, liquid mozzarella*

Leeks & Asparagus 12  
*grilled tomato vinaigrette, black garlic, truffle purée*

Brussels Sprouts 12  
*lemon purée, apricots, grapes, lemon air*

Tempura Squash Blossoms 14  
*black olive, ricotta, fresh tomatillo sauce*

Eggplant Tempura 8  
*local honey, buttermilk*

Baby Japanese Peaches 18  
*di stefano burrata, hazelnuts*

### SEAFOOD

Japanese Taco 13  
*bbq eel, shiso, cucumber, wasabi, chicharrón*

King Crab 20  
*raspberries, raspberry vinaigrette*

Octopus Toast 18  
*avocado, tomate, serrano chili, sea lettuce*

Oysters & Hibiscus \* 18  
*passion fruit, finger lime, vanilla oil*

Smoked Oysters \* 18  
*apple, mignonette, apple cream*

Tuna Ceviche & Avocado Roll \* 18  
*jicama, micro cilantro, coconut*

Hokkaido Scallop Ceviche \* 17  
*leche de tigre, sweet potato, freeze-dried corn, cilantro*

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## MODERN TAPAS

### SOME LITTLE STARTERS

American Caviar Cone \* 9 Per Person

Bagel & Lox Cone \* 8 Per Person

California Cone 5 Per Person

Cotton Candy Foie Gras 8 Per Person

Tortilla de Patatas “New Way” \* 9 Per Person

*potato foam, egg 63, caramelized onions*

Foie “Sandwich” 10

*apple meringue, strawberry jam*

THE Foieffle 12

*air waffle, foie espuma, peanut butter, honey*

Sweet Chips 12

*goat cheese, tamarind, star anise*

Olives Ferran Adrià 15

*modern marinated in escabeche & traditional*

“Beefsteak” Tomato Tartare 16

*tomato, black olive, cucumber, jicama*

Beef Tartare \* 16

*kimchi crackers, pickled shallot, fried capers*

### SOME LITTLE SANDWICHES

“Philly Cheesesteak” \* 13 Per Person

*air bread, cheddar, wagyu beef*

“Hilly Cheesesteak” 9 Per Person

*air bread, cheddar, mushrooms*

American Sturgeon Caviar \* 10 Per Person

*crème fraîche, steamed bun & lemon air*

Sea Urchin Steamed Buns (3 each) \* 18

*avocado, eel sauce, tempura flakes*

King Crab Steamed Buns (3 each) \* 18

*pickled cucumber, shiso, mayo*

Oxtail Steamed Buns (3 each) \* 15

*watermelon radish, cilantro, serrano chili*

Pork Banh Mi Buns (3 each) 15

*foie gras, mint, cilantro, serrano chili, pickles*

*General Manager*

*Ricardo Garrido*

*Chef de Cuisine*

*Holly Jivin*