los APERITIVOS

small plates for snacking and sharing

crudo

raw bar with a spanish edge

OSTRAS PEDRÍN!, 23/44
seasonalhalfdozenor dozenoysters,
house aperitivosauce, lemon

OSTRAS EN ESCABECHE DE AZAFRÁN, 7 EACH
oysters onthehalfshell, saffronescabechesauce

GILDA CLÁSICA RITA HAYWORTH 1946, 6
theclassicskewer ofpickledwhite anchovy,piquillo pepper, olive, salt cured anchovy, piparra pepper

CÓCTEL DE GAMBAS TÍA SOFIA, 18
shrimp cocktail Aunt Sofia's way, family secret sauce

HOW TO PA AMB TOMÀQUET, 15
cristalbread, tomato, extra virginoliveoil,
let me show you how it's done!
try with:

ESCALIVADA CATALANA, 14
open-fire roastedeggplants,onions, red peppers, escalivada dressing

JAMÓN IBÉRICO DE BELLOTA, 58
1.5 oz acorn-fed 100% ibérico ham from the dehesas (meadows) of guijuelo, southwest spain
addibéricomezcaldelmaguey--whynot? 27

ANCHOAS DE SANTOÑA, 29
salt-cured anchovies from Pujadó Solano, cantabrian sea. you haven't tasted anchovies before!

TABLA DE EMBUTIDOS, 34
chefs selection of ibérico charcuterie, picos bread

LAS CROQUETAS DE LA DOLORS, 15
mymom'sworld-famouschickenandbechamelfritters

TXISTORRA CASERA, 15
house-madeskinnynavarrachorizo spiraled pork sausage

GAZPACHO ANDALUZ, 8/16
GrandmaPepa'sclassiccoldtomatosoup,pipirrana, picos bread

VEGETALES MORUNOS, 16
roasted vegetable salad,mojo verdesauce, earthn eatsfarm goatcheese

ENSALADA MIXTA DE TODA LA VIDA, 18/34
greenlettuce, scallions, hardboiledeggs,olives,and preservedtuna inolive oil

ENSALADA VERDE, 14
simplegreenlettucesalad,sherry dressing

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions or allergies, and we will do our best to accommodate your needs.*

a la BRASA

our open-fire wood grill is the heart of the house – we cook over oak charcoal embers, just like abuela used to do—honoring the flavors, heritage, and traditions of home

PRESA IBÉRICA DE BELLOTA, 38
legendary 5J acorn-fedibéricobutcher's pork cut, garlic oil, pa amb tomàquet

CARNE A LA BRASA, 32
grilledsteakfromrosedafarm, maryland, mustard greens, mojo verde sauce

PESCADO A LA PARRILLA, 28
grilleddailycatch,roastedpotatoes, garlic-parsley oil, romesco sauce

POLLO A LA CATALANA, 30
grandma′sfamouschickenstewwithplums&pine nuts

BOTIFARRA CATALANA AMB SEQUES, 25
classic house made catalanporksausage,spanishwhite beans, pork belly, all i oli
add pa amb tomàquet 6

CANELONES DE LA IAIA, 30
creamybéchamel pastarolls, filled with braised pork and chicken, topped with cheese and baked to golden perfection

a lo bestia

large plates to share, the centerpiece of the table

PRESA IBÉRICA DE BELLOTA 5J, 78/150
11/22 oz the legendaryacorn-fedibéricopork from the meadows of jabugo, garlic, pan con tomate, green salad

CHULETÓN DE BUEY, 4.50 OZ
25-45 oz grass fed, 45days dry-aged steer bone-in-ribeye from roseda farm, maryland, green salad

PARRILLADA DE VERDURAS, 18/38
fresh seasonal vegetablesfrom ourlocal farms, grilled over the embers, romesco sauce & all i oli

PESCADO DEL DÍA, MP
limited daily catchwhole fish, donostiarra style, garlic, olive oil, guindilla pepper, green salad

los vegetales

a celebration of the bounty from our local farms

CEBOLLA ASADA CON SOBRASADA, 13
roastedvidalia onion, eggyolk,house-madespiced pork sausage, honey

SETAS A LA CATALANA, 18
roastedmushroomscatalanstyle, with pine nuts and brandy-infused raisins

ALCACHOFA CON ROMESCO, 15
grilledartichoke,romescosauce,balsamic px vinegar

PATATAS FRITAS, 12
the original! Aunt Chavela's style fries

PATATAS AL CALIU, 12
roastedpotatoes,beeffat,parsley,garlic