

# First Course

## **CHEF'S TASTING**

cured meats & cheeses, house made baked breads  
pickled & preserved fruits & vegetables, olives, spreads

# Second Course

## **PAN CON TOMATO**

house made sourdough, chickpea sofrito, garlic aioli

## **JAMBON & QUESO CROQUETAS**

mojo verde

## **SIMPLE GREENS**

green apple, radish, marcona almonds, louis d'or, arugula vinaigrette

# Third Course

## **BENCHMARK STRIPLOIN**

30 days dry aged, spanish olive oil, sea salt

## **PAELLA NEGRO**

spanish bomba rice, salt cod, octopus, manila clams, mussels  
selva shrimps, squid ink salmorra

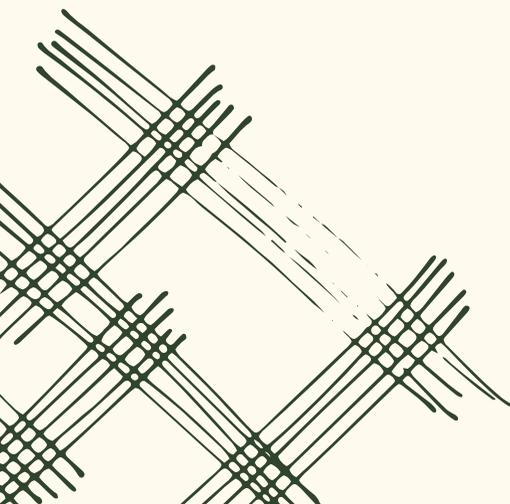
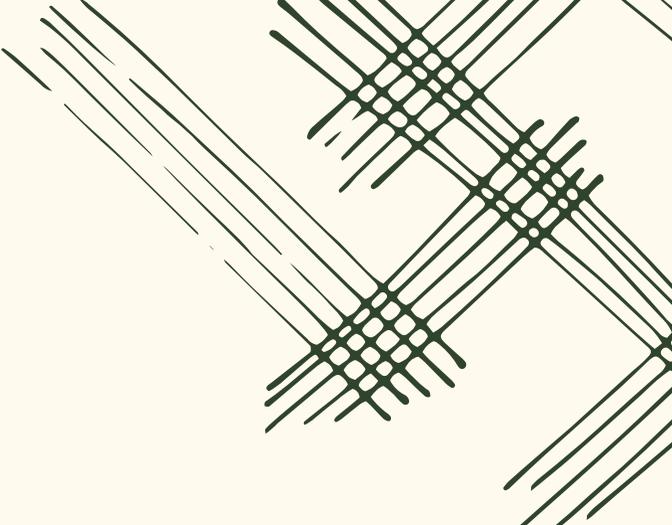
## **BLISTERED SHISHITOS**

smoked tuna aioli, sea salt

# Dessert

## **BASQUE CAKE**

baked almond cream, blueberry



# GRAPES

CHARCUTERIE | BAR | CELLAR