



BREAD | CHARCUTERIE | CHEESE

“gallega” bread

baked to order with extra virgin olive oil | 1.79

manchego cheese | 11

serrano ham | 15

manchego and serrano | 19

valdeón blue cheese and quince paste | 11

artisanal cheese board | 17

TAPAS

olives | aceitunas

medley of mediterranean olives | 6

“tumaca” bread

toasted & rubbed with garlic and grated tomato | 7

tumaca con jamón

tumaca bread with serrano ham | 13

boquerones de santoña

marinated white anchovies | 11

patatas bravas

fried potatoes - spicy alioli sauce | 7

yuca frita

fried yucca - alioli sauce | 7

croquettes (4)

cod fish - spinach or goat cheese and veggies | 7

garbanzos con chorizo

refried garbanzos with sausages & serrano ham | 11

chorizo al vino

spanish sausages cooked in red wine | 13

stuffed peppers | piquillos a la catalana

spinach - goat cheese - almonds - raisins | 15

mushrooms | champiñones

garlic - red crushed peppers - wine - parsley | 15

artichokes | alcachofas

serrano ham - garlic - red crushed peppers - wine | 15

shrimps | gambas

garlic - red crushed peppers - wine - parsley | 15

camarones con tostones

sweet & spicy shrimps creole over green plantains | 15

clams | almejas

garlic - red hot pepper - wine - parsley | 15

PAELLAS

CALASPARRA RICE | SAFFRON BROTH | PIMENTON DE LA VERA

paella mixta (2)

chicken, sausage, calamari, shrimps, clams, mussels, garbanzos, artichokes, piquillos and green beans | 50

paella de mar

calamari, shrimps, clams, mussels and vegetables | 25

paella negra

squid ink, calamari, shrimps, clams, mussels, piquillo peppers and green beans. alioli | 27

paella de campo

chicken, sausage, garbanzos, artichokes and vegetables | 25

paella de la huerta

garbanzos, artichokes, cauliflower, broccoli, mushrooms, piquillo peppers and green beans | 25

CALDOSOS

CALASPARRA RICE | SAFFRON BROTH | PIMENTON DE LA VERA

brothy country rice

chicken, sausage, garbanzos, artichokes, piquillo peppers and green beans. alioli | 21

brothy seafood rice

calamari, shrimps, clams, mussels, piquillo pepper and green beans. alioli | 21

SALADS

rústica

greens, roasted beet, goat cheese, toasted almond, balsamic glaze, rosemary olive oil | 9

huerta

greens, tomato, garbanzos, artichokes, piquillos, onion, olives, fresh gazpacho dressing | 9

add shrimps | 10 • add mediterranean sea bass | 12

MEAT & SEAFOOD

rib eye steak | chuletón

grilled - mojo verde - rosemary potatoes | 35

pork loin “segoviano”

grilled - alioli - piquillo - chorizo - cured cheese - salad | 25

lamb shank | jarrete de cordero

braised in red wine and aromatics - rosemary potatoes | 21

cazuela castellana

casserole of chicken, sausage, potatoes, garbanzos, artichokes, piquillo peppers, green beans, olives, raisins | 21

lasaña de carne

beef ragú & bechamel lasagna. basil oil & balsamic glaze | 19

branzino | lubina

grilled - mojo verde - rosemary potatoes | 19

branzino and shrimps

oven roasted branzino filet over shrimps in saffron and sun-dried tomato cream sauce. basil potatoes | 25

seafood stew | caldereta de mar

branzino, shrimps, calamari, clams and mussels with splash of anisette in light saffron - tomato broth | 35

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

THE FDA ADVISES CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

this menu is subject to changes due to availability of products