



RESTAURANT • WINE BAR • TAPAS

BREAD | CHARCUTERIE | CHEESE

“GALLEGA” BREAD | BARRA GALLEGA

BAKED TO ORDER WITH EXTRA VIRGIN OLIVE OIL | 1.79

BOARD OF ARTISANAL CHEESES

MANCHEGO - IBERICO - CABRA - VALDEÓN - HONEY | 17

MANCHEGO CHEESE | 11

VALDEÓN CON MEMBRILLO

BLUE CHEESE AND QUINCE PASTE | 11

SERRANO HAM | 15

ASSORTED COLD CUTS AND CHEESE BOARD

SERRANO - IBERICO SAUSAGES - MANCHEGO | 25

TAPAS

olives | aceitunas

medley of mediterranean olives | 5

“tumaca” bread

toasted & rubbed with garlic and grated tomato | 6

tumaca con jamón

tumaca bread with serrano ham | 11

boquerones de santoña

marinated white anchovies | 11

patatas bravas

fried potatoes with spicy sauce | 7

yuca frita

fried yucca with alioli sauce | 7

croquettes (4)

ham - spinach or cod fish | 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 crushed peppers - wine - parsley | 15

mussels | mejillones

garlic - spicy light tomato sauce | 15

SALADS

chicken | 8 • shrimps | 10 • mediterranean sea bass | 12

rústica

greens, roasted beets, goat cheese, toasted almonds,
balsamic glaze, rosemary olive oil | 9

huerta

mixed greens, tomatoes, onions, garbanzos, artichokes,
piquillo peppers, olives, fresh gazpacho dressing | 7

PAELLAS

CRUNCHY | 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 | 25

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

MELLOW | CALASPARRA RICE | SAFFRON BROTH | PIMENTON DE LA VERA

brothy country rice

chicken, sausage, garbanzos, artichokes, piquillo peppers
and green beans. alioli | 19

brothy seafood rice

calamari, shrimps, clams, mussels, piquillo pepper and green
beans. alioli | 19

HOUSE SPECIALS

grilled ribeye steak | chuletón

mojo verde. confit piquillo peppers | 29

pork loin “segoviano”

alioli, piquillo peppers, chorizo, serrano, cheese. salad | 23

cazuela castellana

casserole of chicken, sausage, potatoes, garbanzos,
artichokes, piquillo peppers, green beans, olives, raisins | 19

lasaña de carne

beef ragú and bechamel lasagna. balsamic glaze | 19

fish and shrimps

mediterranean sea bass and shrimps in light garlic and fresh
tomato sauce. roasted potatoes | 25

seafood caldereta

mediterranean sea bass, shrimps, calamari, shrimps, clams and
mussels in light garlic and fresh tomato with a splash of anisette.
garbanzos, peppers, artichokes, green beans, potatoes | 35

BUILD YOUR OWN

CHOOSE TWO SIDES FROM BELOW

lubina al horno

oven roasted mediterranean sea bass | 19

cerdo asado

oven roasted pork cuban style with onion mojo | 15

vaca frita

pan fried shredded beef with garlic, onion, lemon and capers | 17

jarrete de cordero

braised lamb shank in red wine and aromatics | 19

SIDES

white rice | 3

black beans | 3.5

“moro” rice | 3.5

hawaiian tostones | 3.5

sweet plantains | 3

green salad | 4

roasted potatoes | 4

piquillo peppers | 5

french fries | 3.5

sweet potato fries | 4

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.