

CHEF TASTING MENU  
120 PER PERSON WITH SANGRIA PAIRING  
150 PER PERSON WITH WINE PAIRING



**GARDEN**

CHICKPEA, SPINACH, SPICY CURRY, COCONUT, EGG	17
TOMATO, GAZPACHO GELATIN, MINT, CILANTRO, SHERRY	15
ROASTED CARROT, CHIPOTLE GLAZE, PICKLED GRAPE	16
PORTOBELLO CARPACCIO, TRUFFLE OIL, MARCONA ALMOND, MANCHEGO	21
BEEF SALMOREJO, TOFU, BLACKBERRIES	16
PATATA BRAVA, CHIPOTLE AIOLI	15
BUTTERNUT SQUASH, SEEDS, KALE, PECORINO	18

**SEA**

SCALLOP, CITRUS, OLIVE	21
SEA BASS TOAST, BLACK TOBIKO, ORANGE	23
BOILED LA CORUÑA-GALICIA OCTOPUS, PIMENTON, EVOO	27
SHRIMP, GARLIC, PIMENTON	19
SALMON SUSHI, AIOLI, SAFFRON *2 pieces*	9
FIDEUA, MUSSEL ESCABECHE, SHRIMP, SPICY SAUSAGE, ALIOLI, TOBIKO, NORI	30
SARDINE, CHARRED AVOCADO, EVOO, FOCACCIA	16

**LAND**

BEEF TARTARE, CILANTRO, LIME, SHERRY	24
45 DAY AGED PRIME RIBEYE KATSU, ESTRELLA GALICIA BATTER, MILK BREAD, AIOLI	39
BRAISED LAMB, GARLIC OIL, AJONJOLI	29
HAM CROQUETTE	14
ST. LOUIS RIB CONFIT, CILANTRO-CHIMICHURRI, SPICY PEPPER MARMALADE	22
14oz RIBEYE, HERB BUTTER, SHISHITO	54
CHICKEN LIVER MOUSSE TOAST, PORT WINE	16

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness\*