

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, GRAPE	16
PORTOBELLO CARPACCIO, TRUFFLE OIL, MARCONA ALMOND, MANCHEGO	21
BEET SALMOREJO, TOFU, BLACKBERRIES	16
PATATA BRAVA, CHIPOTLE AIOLI	15
ENDIVE, CANDIED PECAN, APPLE, EMMENTAL CHEESE	16

**SEA**

SCALLOP, CITRUS, OLIVE	21
SEA BASS TOAST, BLACK TOBIKO, ORANGE	23
GRILLED OCTOPUS, SALSA BRAVA, PAPRIKA BREADCRUMBS	27
SHRIMP, GARLIC, PIMENTON	19
SALMON SUSHI, AIOLI, SAFFRON *2 pieces*	9
FIDEUA, MUSSEL ESCABECHE, SHRIMP, SPICY SAUSAGE, AIOLI, TOBIKO, NORI	30
SARDINE, LEMON, EVOO, FOCACCIA	15

**LAND**

BEEF TARTARE, CILANTRO, LIME, SHERRY	24
45 DAY AGED PRIME RIBEYE KATSU, ESTRELLA GALICIA BATTER, MILK BREAD, AIOLI	39
BRAISED LAMB, GALIC OIL, AJONJOLI	29
HAM CROQUETTE	14
ST. LOUIS RIB CONFIT, CILANTRO-CHIMICHURRI, SPICY PEPPER MARMALADE	22
14oz RIBEYE, HERB BUTTER, GREENS	54

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