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 STRIPOIN
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