

SMALL PLATES

the land

GREEK AVGOLEMONO 16
Lemon Chicken Soup, Fresh Dill,
Feta Cheese

CROQUETTE OF JAMÓN
IBÉRICO 17
Manchego Cheese, Ibérico Ham,
Garlic Aioli

HOMEMADE EMPANADAS 15
Braised AAA Beef Cheek, Manchego
Cheese, Herb & Cress Salad

PINTXO MORUNOS 15
Spiced Pork Kabobs, Hung Yogurt,
Mint, Mojo Picon

JAMÓN IBÉRICO BIKINI 16
Chorizo de Bellota, Ibérico Ham,
Grilled Ciabatta

the sea

GALICEAN MUSSELS 18
Chili Anchovy Paste, White Wine with
Fresh Herbs, Saffron Fingerling Potato

CALAMARES FRITOS 15
Romesco with Almonds & Hazelnut,
Blood Orange Oil, Almonds Chicory
Salad

BAKED JUMBO SCALLOPS 19
Guanciale (Cured Pork Jowl), Piquillo
Pepper, Verde Emulsion

BOQUERONES PINTXO 14
Marinated White Anchovy,
Tomato & Garlic, Basil & Jalapeno

XATO ENSALADA 18
Charred Albacore Tuna,
Romesco with Almonds & Hazelnut,
Anchovies, Olives & Escarole

the garden

FABADA 15
Spanish Bean Stew, Saffron & Paprika,
Rosemary

PATATAS BRAVAS 12
Crispy Rosemary Salt, Romesco Sauce,
Garlic Aioli

KABOCHA SQUASH
ENSALADA 17
Candied Pecans, Goat Cheese,
Toasted Sesame Dressing,
Oven Dried Tomato

ARTICHOKE FRITO MISTO 15
Globe & Jerusalem Artichokes,
Preserved Lemon Cress Salad,
Cucumber & Fennel Fronds

QUESO TOSTADA 16
8yr Manchego & Calabrese Cheese,
Almonds & Dried Cherries,
Grilled Ciabatta

LARGE PLATES

the land

BASQUE LAMB SHANK 42
Espellette Pepper Gravy, Couscous,
Blistered Padrons & Waxy Potato,
Hung Yogurt with Fresh Mint

HUNTERS PAELLA 46
Saffron Bomba Rice, Wild Boar Chorizo,
Duck Confit, Artichoke & Sweet Peppers

**12OZ NEW YORK STRIPLOIN
TAGLIATA 75**
Green Tomato Salsa, Water Cress Salad,
Lots of Pecorino Cheese

PARMESAN CHICKEN BREAST 40
Lemon Butter, Fresh Basil, Swiss Chard,
Cracked Pepper, Yukon Potato Gnocchi

the sea

**SPICY PRAWN & CLAMS
LINGUINI 40**
Tomato, Chili, Garlic, Local Genovese
Basil, Chive Bread Crumbs

**NOVA SCOTIA LOBSTER TAIL &
CACIO E PEPE SPAGHETTI 48**
Pecorino Romano, Cracked Black
Pepper, Butter

**SOCKEYE SALMON A LA
PLANCHA 42**
Preserved Meyer Lemon, Hazelnut &
Fregola, Fennel & Fronds, Capers Berries

**ROJO, VERDE, AMARILLO
PACIFIC BLACK COD 45**
Peppers Stuffed Ricotta, Asparagus &
Peas, Saffron Farro

the garden

**BURRATINI & PEPITA
PESTO FETTUCINI 38**
Charred Asparagus, Black Kale

**MUSHROOM BOLOGNESE
RIGATONI 40**
San Marzano Tomato, Italian Parsley,
Pecorino Cheese

VERDURA PAELLA 44
Bomba Rice, Courgette, Eggplant,
Butter Beans, Cherry Tomato,
Artichoke & Rosemary

**BUTTERNUT SQUASH
RAVIOLI 38**
Whipped Ricotta, Citrus Roast Beet Jus,
Fine Herbs, Swiss Chard leaves