

## SANGRIA 9 gls | 20 half | 40 full

SANGRIA ROJO tangerine, pomegranate,  
SANGRIA BLANCA blood orange, meyer lemon

## JEREZ\*SHERRY

	gls	btl
La Cigarrera, Manzanilla	7	25
Grant, Amontillado	8	29
Maestro Sierra, Oloroso 15Yr	9	33
Cesar Florido, Palo Cortado 20Yr	15	*
Maestro Sierra, Pedro Ximenez 30Yr	15	*

## CERVEZA\*BEER 7

Coronado Orange Wit (Draft)  
Fort Point Kolsch (Draft)  
Mission Blonde IPA (Draft)  
Hitachino Swet Stout  
Mortiz de Barcelona  
Czech Rebel  
New Holland Pumpkin Ale  
Edigner (Non Alcoholic)

## VERMUT / SIDRA / BEBIDAS

	gls	btl
Manuel Atxa Blanco or Tinto	10	39
Sidra Avalon (330 ml)	7	*
Prohibition Cider (750ml)	10	40
Trabanco, Cosecha Propia, Cider (750ml)	*	17
Trabanco, Poma Aurea, Sparkling Cider (750ml)	*	28
Bundaberg Ginger Beer	5	*
Pellegrino (750ml)	*	7
Lemonade	3	*
Iced Tea	4	*
Mexican Coke	*	4
Coke, Diet Coke, Sprite, Club Soda	3	*



# SELECCIONES DE VINO

## ON TAP by Joseph Cellars

Red Blend (Garnacha, Trepas, Petit Verdot) 13 28 49

## BURBUJAS\*BUBBLES

	gls	btl
Jane Ventura, "Reserva de la Musica," Grenache, Penedes 2014	13	48
Costador Terrior, "Ancestral Blanc," Chenin Blanc, Catalonia 2015	13	48
Costador Terrior, "Ancestral Grenache," Garnacha, Catalonia 2016	*	52
Ton Rimbau, "Xarello Sur-lie", Xarel-lo, Penedes 2011	*	124

## BLANCO\*WHITE

	gls	btl
Do Ferreira, "Albarino," Albarino, Rias Baixas 2015	13	48
Gancedo, "Capricho" Godello, Bierzo 2016	13	48
Maximo Abete, "Guerinda La Blanca", Chardonnay, Navara 2016	13	48
Montetoro, "Blanco Malvasia," Malvasia, Toro 2015	11	42
Gil Berzal, "Recoveco Blanco Seleccion," Viura, Rioja 2016	48	
F. Schatz, "Chardonnay (S)," Chardonnay, Sierras de Ronda 2016	*	68
Costador Terrior, "Chenin Blanc," Chenin Blanc, Catalonia 2016	*	60
Finca Tobella, "Bocins," White Grenache, Priorat 2016	*	48
Contador, "Predicador," Garnacha Blend, Rioja 2014	*	45
A Coroa, "200 Cestos," Godello, Valdeorras 2012	*	62
Pincelo "Diego de Lemos, Branco," Godello, Ribeira Sacra, 2015	*	70
Gancedo, "Herencia del Capricho," Godello, Bierzo 2011	*	75
Costador Terrior, "Muscat Brisat," Muscat, Catalonia 2016	*	60
Pascona, "la Germana," Macabeu, Montsant, 2016	*	48
Gozalo, "Rack," Verdejo, Rueda 2015	*	49
Gozalo, "Fragil," Verdejo, Rueda 2015	*	49
San Prudencio, "Envite Seduccion," Viura, Rioja 2016	*	45

## ROSADO Y NARANJA\*ROSE

	gls	btl
MonteToro, "Rosado," Tinto de Toro, Toro 2016	11	42
Gozalo, "Kilometro," Verdejo, Rueda 2013	11	42
Bidaia, "Txakolina Rose," Hondarribi Zuri/Beltza, Basque 2016	*	45
F. Schatz, "Rosado (Z)," Moscatel Negra, Ronda 2016	*	55

## TINTO\*RED

	gls	btl
Finca Tobella, "Negre," Cabernet Blend, Priorat 2016	14	54
Pago Ayles, "Y," Garnacha Blend, Aragon 2013	14	54
Gancedo, "Xestal," Mencia, Bierzo 2009	15	58
Pascual Larrieta, "Joven," Tempranillo, Rioja 2016	11	42
Larraz, "Caudum," Tempranillo, Rioja 2014	13	48
6 Elements, "Respeto," Bobal, Valencia 2013	*	95
Costador Terriors, "Metamorphic" Carignen, Catalunya 2016	*	72
Pascona, "Maria Ganxa," Carignen, Montsant 2015	*	42
Pago Ayles, "S," Garnacha, Aragon 2013	*	52
Ojuel, "Salvaje," Garnacha, Rioja 2016	*	58
Costador Terriors, "Metamorphic," Garnacha Blend, Priorat 2014	*	72
San Prudencio, "de Padre," Garnacha, Rioja 2012	*	105
Finca Tobella, "Seleccio Especial," Garnacha Blend, Priorat 2011	*	70
Munt Roca, "Seleccio," Garnacha Blend, Priorat 2013	*	70
Maximo Abete, "Tres Partes," Garnacha, Navarra 2015	*	48
Octavia, Garnacha, Montsant 2010	*	98
Maximo Abete, "Navasentero," Graciano, Navarra 2014	*	54
F. Schatz, "Acinipo (H)," Lemberger, Sierras de Ronda 2008	*	54
Gancedo, "Ucedo," Mencia, Bierzo 2008	*	85
Pincelo, "1985 El Origen," Mencia, Ribeira Sacra 2015	*	83
Pincelo, "Diego de Lemos," Mencia Ribeira Sacra 2015	*	81
Jose Antonio Garcia, Mencia, Bierzo 2013	*	67
F. Schatz, "Pinot Noir (C)," Pinot Noir, Sierras de Ronda 2010	*	75
F. Schatz, "Petit Verdot (T)," Petit Verdot, Sierras de Ronda 2010	*	77
De Pascona, "Lo Petit", Syrah Blend, Montsant 2016	*	42
Piggos, "Mestre Vilavell," Sumoll, Catalunya 2013	*	70
Gil Berzal, "Recoveco Seleccionada," Tempranillo Rioja 2012	*	57
F. Schatz, 'A' Tempranillo, Sierras De Ronda 2009	*	75
Pascual Larrieta, "Reserva" Tempranillo, Rioja 2011	*	66
Vina Sastre, "Pago Santa Cruz," Tempranillo, Rib.d. Duero 2010	*	110
Gil Berzal, "Alma Pura," Tempranillo Rioja 2012	*	112
Vina Sastre, "Regina Vides," Tempranillo, Rib. d. Duero 2010	*	125
MonteToro, "Ramon Ramos," Tinto de Toro, Toro 2015	*	48
MonteToro, "Reserva," Tinto de Toro, Toro 2001	*	65
MonteToro, "Reserva De La Familia," Tinto de Toro, Toro 2000	*	120

## 4 COURSE DISCOVERY DINNER MENU

\$69 Per Person with Wine Pairings (minimum 2 persons)

Tapa Tasting Trio, Pear-Almond Gazpacho, Jamon Croqueta  
& Tetilla Cheese, Gordal Olive, Gooseberry Pintxo  
Costador, "Ancestral Blanc," Catalonia 2015

"Potaje Stew" Chickpeas, Spinach, Turbot, Cod, Morcilla, Almond Sauce  
Gancedo, "Capricho," Godello, Bierzo 2016

Braised Beef Cheeks, Tempranillo Sauce, Potato Puree, Almonds Crumbs  
Pascaul, "Joven," Tempranillo, Rioja 2016

Choice of Churros con Chocolate, Sorbet, or Cheese  
Cesar Florido Moscatel Dessert Sherry

THIN CRUST COCA FLATBREADS 17 each (+bacon 2)

Natural Chorizo, Sofrito, Shredded Sheep Cheese, House Pickled Beets, Onions

Lamb, Fig, HARRISA, Sofrito, Shredded Sheep Cheese

Veggie, Sheep & Spanish Blue Cheeses, Apple, Grilled Red Onion, Dressed Arugula (GF available)

### DE LA HUERTA

Stuffed Spanish Piquillo Peppers, Figs, Feta, Farmers Cheese, Kale, Pine Nuts

Tempura Battered Asparagus, Preserved Lemon Aioli, Arugula, Aged Mahon

Broken Bravas, Fried Potatoes, Almond Romesco, Garlic Paprika Aioli (+Garlic 1/+Fried Egg 3)

Spanish Tortilla de Patata, Potato, Egg, Green Onion, Paprika, Caper Sour Cream (gf)

Roasted Cauliflower Ensaladilla, Caper Aioli, Pickled Egg, Piquillo Pepper, Rice Chip (gf)

### DEL MAR

Seared Sea Scallops (2), Spanish Olive, on Toast, Pickled Sea Weed

Galician Empanada, Imported Tuna, Escabeche, Saffron Crust, Caper Remoulade

Almejas, Clams Simmered in Cava, Sofrito, Chorizo, Cilantro, Fresh Dill (gf)

Pulpo, Olive Oil Braised Spanish Octopus, Potatoes, Caper Aioli (gf) "ask for picante"

Gambas al Pimenton, Seared Shrimp, Smoked Spanish Paprika, Sliced Garlic, Dry Sherry (gf)

Gambas al Ajillo, Seared Head-On Shrimp, Garlic, Fermented Black Garlic, Preserved Lemon (gf)

Potaje, Sautéed Chickpeas, White Fish, Spinach, Morcilla, Almond Sauce

### DE LA TIERRA

Fried Natural Marinated Chicken Thigh Sliders (2), Aioli, Serrano Ham Jam, Pickled Cabbage

Roasted Natural Bone Marrow, Salsa Verde, Greens, Toast

Pinchos Morunos, Grilled Moorish Lamb Skewers, Piquillo Marmalade, Fried Onion, Zucchini

Marinated Pork Tenderloin, Roast Pork, Artichoke, Lollipop Kale, Potato Puree, Almond Crumbs

Grilled Bavette Steak, Cava Battered Onion Rings, Lollipop Kale, Salsa Verde

tapa ración

12 22

14 25

8.5 14.5

10 18

12 20

15 \*

12 22

12.5 22

15 28

13 24

13 24

18 36

14 \*

16 \*

14.5 26

18 33

18 34

### QUESOS DE ESPANA

2/\$15 3/\$22 4/\$27 5/\$31

Piquillo Pepper Marmalade, Honeycomb, Almonds, Fresh Bread

San Simon – Cow's Milk, Smoked, Semi Soft, Galicia

Manchego – Sheep's Milk, Aged 12 Months, La Mancha

Valdeon – Blue Cheese, Cow and Goat's Milk, Aged in Sycamore Leaves, Leon

Mahon – Aged Cow's Milk, Semi-Soft, Paprika, Menorca

Ibores – Goat's Milk, Semi Firm, Extremadura

### PARA PICAR

tapa ración

Marinated Spanish Olives & Piparra Peppers

7 \*

Grilled Bacon Wrapped Dates, Guindilla, Tetilla Cheese

11 \*

Hand Carved Jamon Iberico, Pork Chorizo, Manchego

24 \*

Croquetas de Jamón, Bechamel, Chicken

13 \*

Flash Fried Shishito Peppers, Flake Sea Salt

10 20

### ENSALADAS Y SOPAS

Fennel, Apple and Almond Gazpacho, Feta & Croutons

8 10

Sopa, Mixed Vegetables, Pink Lentil, Ham Broth, Crotons

8 12

Escarole Caesar, Beets, Pecan, Shaved Manchego

14 24

Boquerones, Croutons, Blue Cheese Vinaigrette

La Casa Nueva Salad, Rainbow Carrots, Watermelon Radish

14 24

Sun choke, Pepitas, Almonds, Sesame, Fig Vinaigrette (gf)