

4 COURSE DISCOVERY DINNER MENU

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

Spring Pea & Almond Gazpacho, // Compressed Market Squash, Lardo Iberico, Olive Oil
Costador, "Ancestral Blanc," Catalonia 2015

Fritura of Pescado, Calamari, Asparagus, Aioli
Gancedo, "Capricho," Godello, Bierzo 2016

Braised Beef Cheeks, Potato Puree, Lollipop Kale, Almond Crumbs
Pascaul, "Joven," Tempranillo, Rioja 2016

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

QUESOS DE ESPAÑA

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	3 for 11	6 for 20
Deviled Eggs, Paprika Aioli, Truffle Oil, Everything Mix	3 for 10	6 for 18
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

	tapa	ración
Sweet Pea, Mint and Almond Gazpacho, Feta & Croutons	8	10
Sopa, Corn Bisque, Spanish Paprika, Touch Cream, Croutons	8	12
Escarole Caesar, Beets, Radish, Walnut, Shaved Manchego	14	24
Boquerones, Radish, Croutons, Blue Cheese Vinaigrette		
Casa Nueva Salad, Rainbow Carrots, Sun choke, Pepitas, Almonds, Sesame, Crispy Shallots, Blood Orange Dressing	14	24

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

	tapa	ración
Stuffed Piquillo Peppers, Kale, Sofrito, Feta & Farmers Cheese, Pine Nuts, Pepitas, Tomato Vinaigrette	12	22
Tempura Battered Organic Green Tomato, Sundried Tomato Aioli, Corn, Feta, Green Onion, Miel de Cana	14	25
Bravas, Fried Potatoes, Almond Romesco, Garlic Paprika Aioli (+Garlic 1/+Fried Egg 3)	8.5	14.5
Spanish Tortilla de Patata, Potato, Egg, Green Onion, Paprika Caper Sour Cream (gf)	10	18
Roasted Cauliflower Ensaladilla, Caper Aioli, Pickled Egg, Sofrito, Rice Chip (gf)	12	20

DEL MAR

Seared Sea Scallops (2), Olive, Piparra Pepper, on Toast, Pickled Sea Weed	15	*
Mejillones, Mussels Simmered in Cava, Sofrito, Chorizo, Fresh Dill (gf)	12.5	22
Pulpo, Olive Oil Braised Spanish Octopus, Potatoes, Caper Aioli (gf) "ask for picante"	15	28
Gambas al Ajillo, Seared He ad-On Shrimp, Garlic, Fermented Black Garlic, Preserved Lemon (gf)	13	24
Gambas al Pimenton, Seared Shrimp, Smoked Spanish Paprika, Sliced Garlic, Dry Sherry (gf)	13	24
Wild Local Halibut, Spanish Chorizo Rice, Pattypan Squash, Pea Sauce	18	36

DE LA TIERRA

Fried Chicken Sliders (2), Aioli, Serrano Ham Jam, Pickled Cabbage	14	*
Natural Baby Back Pork Ribs, Peach-Lemon Verbena Gastrique, Pickled Veggies (gf)	18	34
Moroccan Pork Empanada, Moorish spices, Green Olives, Saffron Crust	12	22
Braised Beef Montadito, Cinnamon, Currant-Tomato Sauce, Toast	14	28
Pinchos Morunos, Grilled Lamb Skewers, Moorish Spices, Piquillo Marmalade, Fried Onion & Zucchini	14.5	26
Roasted Natural Bone Marrow, Salsa Verde, Greens, Toast	16	30
Carrilladas, Tempranillo Braised Beef Cheeks, Lollipop Kale, Potato Puree, Garlic & Almond Crumbs	18	33
Grilled Bavette Steak, Battered Onion Rings, Lollipop Kale, Mustard Seeds	18	34