

Soups

Gazpacho Andaluz with Cucumber Relish 8

Ibérico Bone Broth with White Beans & Chorizo 9

Salads

House: Baby Arugula & Belgian Endive with Monte Enebro Goat Cheese 11
Piquillo Peppers & an Almond-Garlic Vinaigrette

Romaine Salad with 6-month Manchego Cheese & Spanish Anchovies 11

Spanish White Asparagus & Jamón Serrano with Lemon Aioli & Sal de Jamón 15
over Frisée Lettuce with Piquillo Peppers and Roasted Garlic

Appetizers

Seared Baby Squid with Squid Ink, Piquillo Pepper & Basil Sauces 18

Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 16

Grilled Spanish Octopus, Galician-style, with Fingerlings & Pimentón 17

Seared Foie Gras with Pain Perdu 20

Duck Confit with Poached Duck Egg, Smoked Bacon & Onions 18

Escargots sautéed in Basil-Garlic Butter on Toasted Baguette 12

Roasted Piquillo Peppers with Suckling Pig, Jamón Serrano & Manchego Cheese 17

La Tabla: Jamón Serrano, Chorizo de Soria & Salchichon de Vic
Pâté de Campagne with Pickled Shallots & Cornichons, 6-month Manchego 25

Jamón Iberico, hand-carved from bone-in leg, by the ounce 20

No Split Soups, Salads or Appetizers

9/2019 For conservation, Water Service available only upon request.

In consideration of our guests, we request that all electronic devices be on mute and cell phone use limited to outside. Thank you.

Angeles' Paella: Shrimp, Calamari, Mussels, Chicken, Pork & Beef 30

Rabbit Paella: Rabbit Loin, Snails, Chicken, Asparagus & Mushrooms 34

Seafood Black Rice: Colossal Crab, Jumbo Shrimp, Baby Squid & Mussels 32
House-made Aioli & Piquillo Peppers

Seared Sea Scallops & Jumbo Gulf Shrimp 35
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto

Seared Gulf Red Snapper with Colossal Lump Crab, Lemon Beurre Blanc 37
over Jamón Iberico on Haricots Verts sautéed with Grape Tomatoes & Shallots

Grilled Rainbow Trout with Jumbo Shrimp & Creamy Anchovy Sauce 29
on Pearl CousCous with Spinach, Roasted Red Peppers & Kalamata Olives in Olive Oil

Crispy Seared Scottish Salmon with Tarragon Beurre Blanc 28
on Cauliflower Purée, Tempura Cauliflower & Charred Cherry Tomatoes

Roasted Duck Breast 'Latin Quarter' 29
Fingerling Potatoes, Spanish Onions & Quartered Romas sautéed with Fresh Herbs

Braised Rabbit Leg with Hunter's Sauce over Fingerling Potatoes 27
sautéed with Baby Carrots, Onions & Smoked Bacon

Cochinillo: Confit Suckling Pig 45
White Bean Stew & Apple Purée

Beef Filet over Manchego Mashed Potatoes with Roquefort Cream & Crispy Onions 35

12oz Grilled Hereford Ribeye with Garlic Butter & French Fries 32
Baby Arugula, Frisée & Cherry Tomato in Roquefort Cream

Roasted Open-Range Australian Lamb Chops 37
with Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

No Split Entrées

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