

Soup

Gazpacho Andaluz with Cucumber Relish 10

Iberico Bone Broth with White Beans & Chorizo 11

Salads

House: Baby Arugula & Belgian Endive with Monte Enebro Goat Cheese 14
Piquillo Peppers & an Almond-Garlic Vinaigrette

Romaine Salad with Spanish Anchovies, 6-month Manchego Cheese & Quail Egg 17

Frisée Salad with Bacon Lardons, Poached Egg & Dijon Vinaigrette 12

Appetizers

Three-Citrus Scottish Salmon Belly Ceviche 15

Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 20

Grilled Spanish Octopus, Galician-style, with Fingerlings & Pimentón 19

Seared Foie Gras with Pain Perdu 26

Duck Confit with Poached Egg, Smoked Bacon, Onion & Hunter's Sauce 20

Escargots in Basil-Garlic Butter on Toasted Baguette 16

Roasted Piquillo Peppers with Suckling Pig, Jamón Serrano & Manchego Cheese 19
on Saffron & Piquillo Cream Sauces

La Tabla: Jamón Serrano, Chorizo de Soria & Salchichon de Vic
Pâté de Campagne with Pickled Shallots & Cornichons, 6-month Manchego 24

Jamón Iberico de Bellota, 1.5 ounces, on Pan de Cristal con Tomate 37

Pan de Cristal with Spanish EVOO & Balsamic Reduction 4
Toasted Baguette with Butter 2

Please no Split Soups, Salads, Appetizers or Entrées

11/2023 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.

For Parties of 6 or more, 20% Gratuity will be added.

Entrées

Angeles' Paella: Jumbo Shrimp, Calamari, Black Mussels, Chicken, Pork & Beef 35

(3) Seared Dry Sea Scallops & (2) Jumbo Gulf Shrimp 46
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto

Seafood Black Rice with Jumbo Shrimp, Jumbo Lump Crab 44
Octopus, Black Mussels & Baby Squid with House-made Garlic Aioli

Gulf Red Snapper with Jumbo Lump Crab, Lemon Beurre Blanc 42
Jamón Iberico de Bellota on Haricots Verts sautéed with Grape Tomatoes & Shallots

Yellowtail Tuna, seared Rare, with Caper-Anchovy Vinaigrette 38
over Haricots Verts, Tomato, Kalamatas & Grilled Fingerlings

Crispy Seared Scottish Salmon with Tarragon Beurre Blanc 30
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes

Grilled Rainbow Trout Fillet with (2) Jumbo Shrimp & Creamy Anchovy Sauce 34
over Pearl CousCous with Spinach, Roasted Bells, Tomato & Garlic

(2) Semi-boneless Jumbo Texas Quail filled with Wild Mushrooms & Jamón 40
with Hunter's Sauce & Baby Carrots

Roasted Pekin Duck Breast 'Latin Quarter' 39
with Fingerling Potatoes, Roma Quarters & Spanish Onions in Demiglaze

Braised Rabbit Leg with Creamy Mustard Sauce over Buttered Linguine 33

Cochinillo: Roast Suckling Pig with Apple Purée & White Bean Stew 48

Grilled Hereford Beef Filet over Manchego Mashed Potatoes 48
with Roquefort Cream & Crispy Onions

Roasted Open-Range Australian Lamb Chops 54
Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

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