

Soup

Gazpacho Andaluz with Cucumber Relish 12

White Bean & Chorizo 14

Salads

House: Baby Arugula & Belgian Endive with Monte Enebro Goat Cheese 17
Piquillo Peppers & an Almond-Garlic Vinaigrette

Romaine Salad with Spanish Anchovies, 6-month Manchego Cheese & Quail Egg 18

Frisée Salad with Bacon Lardons, Poached Egg & Dijon Vinaigrette 16

Appetizers

Three-Citrus Scottish Salmon Belly Ceviche 17

Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 22

Grilled Spanish Octopus, Galician-style, with Fingerlings & Pimentón 22

Escargots in Basil-Garlic Butter on Toasted Baguette 16

Seared Foie Gras over Pain Perdu 29

Duck Confit with Poached Egg, Smoked Bacon, Onion & Hunter's Sauce 22

Roasted Piquillo Peppers with Suckling Pig & Manchego Cheese 20
on Saffron & Piquillo Cream Sauces

Jamón Serrano Croquetas with Jamón Iberico & Sunny-side up Quail Eggs 18

La Tabla: Jamón Serrano, Chorizo de Soria & Salchichon de Vic
Pâté de Campagne with Pickled Shallots & Cornichons, 6-month Manchego 26

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

Pan de Cristal with Spanish EVOO & Balsamic Reduction 5

Toasted Baguette with Butter 2

3/2025 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 5 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 48
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

Seared Gulf Red Snapper with Jumbo Lump Crab, Lemon Beurre Blanc 48
with Jamón Iberico de Bellota & Haricots Verts sautéed with Grape Tomatoes & Shallots

Crispy Scottish Salmon with Tarragon Beurre Blanc 34
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes

Smoked Rainbow Trout Fillet & Jumbo Shrimp with Parsley-Garlic Olive Oil 36
over Basil-Asparagus Pearl CousCous

Roasted Pekin Duck Breast 'Latin Quarter' 39
with Fingerling Potatoes, Quartered Romas & Onion in Demi-glaze

Braised Rabbit Leg with Creamy Mustard Sauce over Buttered Linguini 35

Cochinillo: Suckling Pig with Apple Purée & White Bean Stew 49

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

Roasted Open-Range Australian Lamb Chops 55
Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

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