

Soup

Gazpacho Andaluz with Cucumber Relish 9

Iberico Bone Broth with White Beans & Chorizo 9

Salads

House: Baby Arugula & Belgian Endive with Monte Enebro Goat Cheese 12
Piquillo Peppers & an Almond-Garlic Vinaigrette

Romaine Salad with 6-month Manchego Cheese & Spanish Anchovies 12

Appetizers

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

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

Seared Foie Gras with Pain Perdu 21

Duck Confit with Poached Egg, Smoked Bacon & Onions 18

Escargots in Basil-Garlic Butter on Toasted Baguette 14

Braised Oxtail with Frisée-Parsley-Caper Salad 18

Roasted Piquillo Peppers with Suckling Pig, Jamón & Manchego Cheese 18
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, with Pan con Tomate 35

Please no Split Soups, Salads, Appetizers or Entrées

5/2021 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 34

(3) Seared Dry Sea Scallops & (2) Jumbo Gulf Shrimp 43
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto

Seafood Black Rice with Jumbo Shrimp, Colossal Crab & Baby Squid 36
House-made Garlic Aioli, Piquillo Peppers & Green Onion

Gulf Red Snapper with Colossal Lump Crab, Lemon Beurre Blanc 40
Jamón Iberico de Bellota on Haricots Verts sautéed with Grape Tomatoes & Shallots

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

Grilled Rainbow Trout Fillet with Jumbo Shrimp & Creamy Anchovy Sauce 34
over Pearl CousCous with Spinach, Red Bell Peppers, Garlic & Kalamata Olives

(2) Semi-boneless Jumbo Texas Quail filled with Wild Mushrooms & Jamón Serrano 33
with Hunter's Sauce & Baby Carrots

Roasted Pekin Duck Breast 'Latin Quarter' 34
with Fingerling Potatoes, Roma Quarters & Spanish Onions in Demiglaze

Braised Rabbit Leg with Creamy Mustard Sauce over Buttered Linguine 31

Cochinillo: Roast Suckling Pig with Apple Purée & White Bean Stew 45

Grilled Hereford Beef Filet over Manchego Mashed Potatoes 44
with Roquefort Cream & Crispy Onions

Roasted Open-Range Australian Lamb Chops 48
Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

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