

Soup

Gazpacho Andaluz with Cucumber Relish 12

Chorizo & White Bean Soup 16

Salads

House: Baby Arugula & Belgian Endive with Fresh Goat Cheese 18

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 17

Appetizers

Three-Citrus Scottish Salmon Belly Ceviche 18

Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 24

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

Escargots in Basil-Garlic Butter on Toasted Baguette 18

Seared Foie Gras over Pain Perdu 29

Duck Confit with Poached Egg, Smoked Bacon, Onion & Hunter's Sauce 24

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 28
with Pickled Shallots, Cornichons & Black Garlic Mustard and 6-month Manchego

'5Js' Jamón Iberico de Bellota, 1.5 ounces, with Pan de Cristal con Tomate 37

Pan de Cristal with Spanish EVOO & Balsamic Reduction 7

Toasted Baguette with Butter 2

7/2026 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 & Beef 40

(3) Seared Dry Sea Scallops & (2) Jumbo Gulf Shrimp 49
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto

Seafood Black Rice with Jumbo Lump Crab Meat, Jumbo Shrimp & Baby Squid 45
Octopus and Black Mussels with House-made Garlic Aioli

Seared Gulf Red Snapper with Mini Crabcakes & Lemon Beurre Blanc 48
over Haricots Verts sautéed with Grape Tomatoes & Shallots

Crispy Scottish Salmon with Tarragon Beurre Blanc 35
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes

(2) Semi-boneless Jumbo Texas Quail filled with Wild Mushrooms \$45
with Hunter's Sauce & Fingerling Potatoes

Braised Rabbit Leg with Creamy Mustard Sauce over Linguini 37

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

Grilled Hereford Beef Filet over Manchego Mashed Potatoes 52
with Roquefort Cream & Crispy Onion

Roasted Open-Range Australian Lamb Chops 58
Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

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