

Soups

Gazpacho Andaluz with Cucumber Relish 9

Ibérico Bone Broth with White Beans & Chorizo 10

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

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

Appetizers

Fried Calamari & Onion Rings with House-made Remoulade 15

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

No Split Soups, Salads, Appetizers or Entrées

1/2020 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.

- Angeles' Paella: Shrimp, Calamari, Mussels, Chicken, Pork & Beef 32
- (3) Seared Dry Sea Scallops & (2) Jumbo Gulf Shrimp 38
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto
- Seafood Black Rice with Spanish Octopus, Baby Squid & Jumbo Shrimp 32
Garlic Aioli, Piquillo Peppers & Fresh Green Onion
- 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 Fillet with Jumbo Shrimp & Creamy Anchovy Sauce 29
over Pearl CousCous with Spinach, Red Bell Peppers & Kalamata Olives
- Crispy Seared Scottish Salmon with Tarragon Beurre Blanc 28
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes
- (2) Semi-boneless Jumbo Texas Quail filled with Wild Mushroom & Jamón Serrano 31
with Smoked Idiazabal Sauce on Lyonnaise Potatoes
- Roasted Pekin Duck Breast 'Latin Quarter' 31
with Fingerling Potatoes, Roma Quarters & Spanish Onions in Demiglaze
- Braised Rabbit Leg with Hunter's Sauce over Fingerling Potatoes 28
sautéed with Baby Carrots, Onions & Smoked Bacon
- Cochinillo: Roast Suckling Pig with Baby Carrots 45
- French Veal Tenderloin Paillard with Hen of the Woods Mushrooms 34
over Exotic Mushroom Risotto
- Beef Filet over Manchego Mashed Potatoes with Roquefort Cream & Crispy Onions 38
- 14oz Grilled Hereford Ribeye with Bone Marrow & Roasted Shallots 49
- Roasted Open-Range Australian Lamb Chops 40
with Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

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