

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 16

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

Texas Jumbo Quail Breasts with Parsley-Garlic Oil on Patatas Bravas 16

Seared Foie Gras with Pain Perdu 21

Escargots in Basil-Garlic Butter on Toasted Baguette 14

Roasted Piquillo Peppers with Suckling Pig, Jamón & Manchego Cheese 17

Braised Oxtail with Frisée-Parsley-Caper-Shallot Salad 18

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

1/2021 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, Chicken, Pork & Beef 32

(3) Sea Scallops & (2) Jumbo Gulf Shrimp with Caviar Beurre Blanc 38
& Saffron Cream over Lemon-Leek Risotto

Gulf Red Snapper with Colossal Lump Crab, Lemon Beurre Blanc 38
Jamón Iberico de Bellota on Haricots Verts sautéed with Grape Tomatoes & Shallots

Crispy Seared Scottish Salmon with Tarragon Beurre Blanc 29
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes

Grilled Rainbow Trout with Jumbo Shrimp & Creamy Anchovy Sauce 32
over Pearl CousCous with Spinach, Red Bell Pepper, Tomato & Kalamata Olives

(2) Semiboneless Jumbo Texas Quail, filled with Jamón Serrano & Wild Mushrooms 33
with Hunter's Sauce on Fingerlings, Smoked Bacon & Onions with Baby Carrots

Roasted Pekin Duck Breast 'Latin Quarter' 34
Fingerlings, Romas & Spanish Onions in Red Wine Demi-glaze

Beef Filet over Manchego Mashed Potatoes with Roquefort Cream & Crispy Onions 38

Roasted Open-Range Australian Lamb Chops 42
Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

Please no Split Soups, Salads, Appetizers or Entrées

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