

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

Seared Foie Gras with Pain Perdu 20

Duck Confit with Poached Duck Egg, Smoked Bacon & Onions 17

Escargots in Basil-Garlic Butter on Toasted Baguette 14

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

Brazo Gitano: Puff Pastry with Lamb, Mushrooms, Olives & Garlic 16
on Creamy Spinach

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

No Split Soups, Salads, Appetizers or Entrées

10/2020 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.

Entrées

Angeles' Paella: Shrimp, Calamari, 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 Jumbo Shrimp, Colossal Crab & Baby Squid 32
Piquillo Peppers, Green Onion & House-made Aioli

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 28
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes

Grilled Rainbow Trout with Jumbo Shrimp & Creamy Anchovy Sauce 30
over Pearl CousCous with Spinach, Red Bell Pepper, Tomato & Kalamata Olives

(2) Semiboneless Jumbo Texas Quail filled with Wild Mushrooms & Jamón Serrano 30
with Roasted Garlic Oil on Lyonnaise Potatoes

Roasted Pekin Duck Breast 'Latin Quarter' 32
with Fingerling Potatoes, Roma Quarters & Spanish Onions in Demiglaze

Braised Rabbit Leg with Hunter's Sauce 28
over Fingerlings sautéed with Smoked Bacon & Onions

Braised Boneless Beef Short Rib, Potato Purée & Baby Carrots 28

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

Roasted Open-Range Australian Lamb Chops 40
Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

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