

## 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 18

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

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

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4/2021 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 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  
Housemade Garlic Aioli, Piquillo Peppers & Green Onion

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) 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 30

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

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

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

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