

## Soup

Gazpacho Andaluz with Cucumber Relish 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

Salpicón de Mariscos: Jumbo Shrimp, Calamari, Octopus & Crab 18  
in a Lemon Vinaigrette with Fried Capers, Olives & Blistered Romas

## Appetizers

Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 16

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

Escargots sautéed in Basil-Garlic Butter on Toasted Baguette 12

Seared Foie Gras with Pain Perdu 20

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: Chorizo de Soria & Salchichon de Vic  
Pâté de Campagne with Pickled Shallots & Cornichons, 6-month Manchego 19

Jamón Ibérico de Bellota, 1.5 ounces, with Pan con Tomate 35

## No Split Soups, Salads, Appetizers or Entrées

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7/2020 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 Fillet & Jumbo Shrimp with Creamy Anchovy Sauce 30  
Pearl CousCous with Spinach, Roasted Red Bell, Charred Tomatoes & Kalamata Olives

(2) Semiboneless Jumbo Texas Quail with Roasted Garlic Oil on Lyonnaise Potatoes 30

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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