

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

Seared Baby Squid with Squid Ink, Piquillo Pepper & Basil Sauces 17

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

Jamón Iberico, hand-carved from bone-in leg, by the ounce 20

No Split Soups, Salads or Appetizers

9/2019 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.

Angeles' Paella: Shrimp, Calamari, Mussels, Chicken, Pork & Beef	30
Rabbit Paella: Rabbit Loin, Snails & Onion Jam, Chicken, Asparagus & Mushrooms	34
Seafood Black Rice: Colossal Crab, Jumbo Shrimp, Baby Squid & Mussels	32
Seared Sea Scallops & Jumbo Gulf Shrimp	35
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto	
Gulf Red Snapper with Colossal Lump Crab, Lemon Beurre Blanc	37
over Jamón Iberico on Haricots Verts sautéed with Grape Tomatoes & Shallots	
Whole Rainbow Trout a la Meunière	30
on Fresh Belgian Endive-Charred Tomato Salad with Fried Capers	
Crispy Seared Scottish Salmon with Tarragon Beurre Blanc	28
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes	
(2) Semiboneless Texas Jumbo Quail filled with Wild Mushrooms	30
over Garbanzo Bean Stew with Chistorra	
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: Confit Suckling Pig	45
White Bean Stew & Creamy Apple Purée	
Beef Filet over Manchego Mashed Potatoes with Roquefort Cream & Crispy Onions	38
12oz Grilled Hereford Ribeye with Garlic Butter & French Fries	35
Baby Arugula, Frisée & Cherry Tomato in Roquefort Dressing	
Roasted Open-Range Australian Lamb Chops	40
with Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake	
No Split Entrées	

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