

**12 oz NY Strip**

Garlic Herb Butter

22.50

Chef Moises Cruz
*\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*

**To Share**

**Vegetable Paella**

Celery Root, Butternut Squash, Brussel Sprouts, Garlic Aioli

*16.00 per person*

Gaucho Sausage

*26.50 per person*

**Paella Mariscos\***

Prawns, Clams, Mussels,

Scallops

*24.50 per person*

**Chicken Pimientos\***

Roasted Potatoes, Lemon,

Hot Peppers

*19.75*

**Whole Roasted Branzino\***

Broccolini, Lemon

*26.50*

**Parrillada\***

NY Strip, Chicken, Pork Loin,

Gaucho Sausage

*26.50 per person*

**Jamón Mangalica,** *Segovia*

Hand sliced cured Hungarian pig,

11.00

**Ensalada Mixta**

Olives, Onions, Tomatoes

7.50

**Kale Salad**

Manchego Dressing, Migas

7.50

**Lamb Pintxos\*** 10.00

Mint Crema

**Short Rib Stew** 11.50

Navy Beans, Carrots

**Broccolini** 7.50

Garlic, Chili Flakes, White Wine

**Mushrooms a la Plancha** 10.00

Salsa Verde

**Pork Belly** 9.00

Red Chimichurri

**Roasted Sweet Potato** 8.50

Sage Sheep‘s Cheese, Walnuts

**Brussels Sprouts** 7.50

Pimentòn, Pickled Onions

**Blistered Shishito Peppers** 6.50

Sea Salt, Lemon

**Patatas Bravas** 7.00

Salsa Brava, Garlic Aioli

**Jamón & Manchego Croquettes** 6.00

Garlic Aioli

**Spiced Beef Empanadas** 6.75

Pepper Sauce

**Chorizo with Sweet & Sour Figs** 8.50

Balsamic Reduction

**Bacon Wrapped Dates** 8.00

Valdeón Mousse

**Gambas al Ajillo**  9.50

Garlic, Guindilla Pepper

**Albondigas** 9.00

Spiced Meatballs in Ham-Tomato Sauce

**Barcelona Burger** 10.50

Truffle Mayo, Grilled Onion, Fries

**Seared Pulpo** 11.00

Pepita Romesco

**Fried Monkfish** 10.50

Garlic Aioli

**Sumac Cauliflower** 7.50

Hazelnut Pesto

**Tuna Burger** 10.50

Chipotle Aioli, Pickled Onions, Fries

**Marinated Olives** 4.50

Citrus, Chili Flake

**Boquerones 6**.00

Garlic, EVOO

**Truffle Bikini 8**.50

Serrano, San Simón

**Butternut Squash Soup 6**.50

**Tapas**

**Ensaladas**

Add Shrimp, Chicken, or Steak + $8.00

**TAKE HOME HOURS**

**12pm – 9pm**

**Every Day**

**Phone Number 202-588-5500**

**We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need – we can help.**

**Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish.**

**Is your favorite dish not listed? We can probably still make it**

**Chorizo Picante**

*La Rioja*

Smoky, mildly spicy, dry-cured sausage

**Chorizo Soria**

*United States*

Smoky, mildly spicy, dry-cured sausage

**6-Month Aged Manchego**

*Castilla-La Mancha*

Firm cured sheep’s milk, sharp & piquant

**Drunken Goat**

*Murcia*

Semi-soft goat’s milk, soaked in red wine

**Dona Julia**

*Rioja*

Semi-soft goat’s milk, mild

**Jamón Serrano**

*Segovia*

Dry-cured Spanish ham

**Salchichón de Vic**

*Catalonia*

Dry-cured pork sausage with peppercorns

**Fuet**

*Catalonia*

Dry-cured pork sausage

**Sobrasada**

*Majorca*

Soft, spreadable chorizo

**Lomo Iberico de Bellota**

*Salamanca*

Mildly spicy, dry-cured sausage

**La Dama Sagrada**

*Toledo*

Raw sheep‘s milk, firm, sweet, salty, tangy

**Idiazábal**

*Basque Country*

Smoked raw sheep’s milk cheese, nutty & robust

**Mahón**

*Balearic Islands*

Cow’s milk aged 6 months, mild & nutty

**Valdeón**

*Castilla-León*

Cow & goat’s milk, spicy blue & tangy

**Truffle Sheep’s Cheese**

*Murcia*

Honey Pimentón, Grilled Rustic Bread

**Charcuterie + Cheese**$6.75 for one, $18.25 for three

**Ensalada Mixta**

Olives, Onions, Tomatoes

*7.50*

**Steak Tartare**

Dijon, Onion, Capers, Quail Egg

*14.50*