

APPETIZERS

bravas tomás \$14

bar tomás-style potatoes with smoked spicy oil & garlic aioli

ginger roll \$14

rice paper, basil, mint, rice noodles, candied peanuts, ginger vinaigrette, sweet & spicy chili sauce **6pc**

grilled artichokes \$14

wood-fired baby artichoke hearts, romesco sauce

mejillones \$14

steamed mussels, mushroom duxelles, leek & white wine sauce

ultimate croquetas \$12

Spanish ibérico ham & chicken croquettes or porcini mushroom croquettes **3pc**

empanadillas \$9

suckling pig, Spanish pickled purple onion and micro cilantro **3pc**

hamachi tostada \$15

hamachi yellowtail, orange blossom, serrano, pickled onion, lime, citrus foam on paprika tostada **3pc**

gambas al ajillo \$18

8pc sautéed shrimp, extra virgin olive oil, garlic, alubia beans, country bread

wagyu crisp \$15

torched wagyu, escalivada vegetables, pressed brioche toast **3pc**

jamón ibérico \$48

2oz Spanish acorn-fed ibérico ham, pan de cristal, freshly grated tomato

txistorra \$12

homemade Spanish chorizo, belgian endives, blue cheese, tarragon leaves

steak tartare \$15

prime beef tartare, pickled vegetables, scallions, dijon mustard* **3pc**

SOUP & SALADS

onion soup \$12

pan de cristal croutons, aged gruyère cheese, thyme blooms, fino sherry

beet salad \$15

beet-pistachio-raspberry ravioli, labneh, mixed greens, raspberry vinaigrette

tomato & burrata \$14

burrata, cherry tomato, olive oil caviar, baby arugula, tomato jelly

mad caesar salad \$14

boston and roman lettuce, pan de cristal croutons, fresh pickled anchovies, manchego cheese

SEAFOOD

branzino \$45

7oz pan seared branzino served over grilled artichokes, dashi butter blanc sauce, smooth mashed potatoes

salmon \$32

7oz grilled salmon, choice of Spanish blue cheese risotto or oven-roasted vegetables

pulpo \$35

6oz wood-fired octopus, fresh grapefruit, grilled avocado, house-made warm mayo foam, smooth mashed potatoes

dover sole \$65

8oz pan-seared, wood-fired seafood bomba rice, sweet peas, house-made donostiarra sauce, Queen Sofia of Spain's choice

STEAK & MEAT

mad cheeseburger \$18

8oz angus and wagyu beef, potato bun with melted havarti and american cheese, butter lettuce, onions, pickles, aioli and house-made fries
(sub truffle fries +\$4)

cochinillo ibérico \$52

7oz Segovian-style suckling pig with boston lettuce wraps, mango & apricot chutney, sliced serrano, cilantro, sweet chili sauce, house-made pork demi-glaze

filet mignon \$42

8oz prime beef tenderloin, brussel sprouts, ibérico crumbles, Spanish country potatoes, homemade abuela's sauce

colorado lamb chops \$48

grilled rack of lamb, yukon gold potato & manchego terrine, vegetable ratatouille, sage

bone-in ribeye \$62

24oz prime ribeye, homemade Café de Paris sauce, choice of 2 sides

tomahawk \$195

42oz American wagyu tomahawk steak, homemade Café de Paris sauce, choice of 2 sides

RICE PAELLA STYLE wood-fired

porcini mushroom \$35

mushroom stock bomba rice, seasonal grilled vegetables

pato & apricot \$42

duck stock bomba rice, Moulard duck breast, prunes & dried apricot, herbes de Provence

paella valencia \$38

saffron stock bomba rice, organic confit chicken, snow peas, piquillo peppers, known for being a traditional paella from Valencia

shrimp & pasta \$38

angel hair pasta, cuttle fish, served with **10pc** garlic shrimp

ultimate seafood paella \$296

seafood-infused bomba rice, **4pc** scallops, **4pc** lobster tails, 16oz branzino, 12oz octopus, and **12pc** shrimp.

Serves: 4

SIDES \$12

piquillo peppers
fried

grilled vegetables
seasonal

french fries
add truffle +\$4

shishito peppers
sea salt

broccolini
simply cooked



*for parties of 6 or more, an automatic gratuity of 20% will be included. Please note, we are unable to split the check more than 4 ways.

*consuming raw or undercooked egg, meat, or seafood may increase your risk for food-borne illnesses.

Vegetarian