

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

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

RICE PAELLA STYLE

wood-fired

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.*

