

**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**

**MEJILLONES \$14** 

steamed mussels, mushroom duxelles, leek & white wine sauce

**GAMBAS AL AJILLO \$18**

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

## APPETIZERS

**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**

**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

**CHISTORRA SPANISH SAUSAGE \$12**

sautéed smoky sausage, popular from the Basque region of Spain, celery and carrots sticks, homemade blue cheese dipping sauce

**STEAK TARTARE\* \$15**

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

## SOUP & SALADS

**MAD CAESAR SALAD \$14** 

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

**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

**ONION SOUP \$12** 

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

## SEAFOOD

**BRANZINO \$38**

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

**SALMON \$28**

**7oz** grilled salmon, sautéed spinach, bacon, raisins, roasted cashews, Spanish country potatoes

**PULPO \$35**

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

**BLACK SQUID INK RICE \$48**

bomba rice cooked in squid's black ink served with Grilled **Shrimps**, **Octopus**, **Branzino** and snow peas

## STEAK & MEAT

**MAD CHEESEBURGER\* \$15**

**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)

**FILET MIGNON\* \$38**

**8oz** prime beef tenderloin, sautéed carrots, onion & zucchini, ibérico crumbles, Spanish country potatoes, homemade abuela's sauce

**BONE-IN RIBEYE\* \$48**

**16oz** prime ribeye, homemade Café de Paris sauce, choice of 2 sides

**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

**OUR POPULAR...  
BONE-IN PRIME TOMAHAWK\* \$125**

**42oz** prime beef tomahawk steak,  
+ rice paella  
+ 1 bottle of wine

**NEW!**  
Special

**COLORADO LAMB CHOPS\* \$48**

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

**PORCINI MUSHROOM \$35** 

mushroom stock bomba rice, seasonal grilled vegetables

## RICE PAELLA wood-fired STYLE

**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 FIDEUA \$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** 

grilled artichokes  
wood-fired baby artichoke hearts, romesco sauce

grilled vegetables  
seasonal

truffle fries

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