

bravas tomás \$14

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

ginger roll \$14rice 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 \$12Spanish 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* \$15prime 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* \$52****18oz** 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**colorado lamb chops* \$48**

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

tomahawk* \$125**42oz** prime beef tomahawk steak, homemade Café de Paris sauce, choice of 2 sides**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 \$38angel 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.

