



\$55 | 4 courses
+\$28 | wine pairing

We are proud to be one of the few U.S. Restaurants recognized as Certified-Authentic by the Spanish Ministry of Tourism and Commerce.

STARTER 1PC

seafood croqueta

Spanish crab, shrimp, creamy béchamel **1pc**

ginger roll

rice paper, basil, mint, rice noodles, candied peanuts, ginger vinaigrette, sweet & spicy chili sauce **1pc**

ultimate croqueta

jamon iberico, chicken, creamy béchamel, nutmeg infusion **1pc**

mini pulpo potato

octopus, potato, smoked paprika, olive oil caviar **1pc**

steak tartare

prime beef tartare, pickled vegetables, scallions, dijon mustard* **1pc**

wagyu crisp +\$3

torched wagyu, escalivada vegetables, pressed brioche toast **1pc**

empanadilla

suckling pig, Spanish pickled purple onion and micro cilantro **1pc**

txistorra

1pcsautéed smoky sausage, popular from the Basque region of Spain,celery and carrots sticks, homemade blue cheese dipping sauce

SECOND COURSE

bravas tomás

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

gambas al ajillo

5pc sautéed shrimp, extra virgin olive oil, garlic, white beans, country bread

mejillones

steamed mussels, mushroom duxelles, leek & white wine sauce

tuna tartare

bluefin tuna, ginger, capers, cornichons, onions, toasted brioche

tomato & burrata

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

hamachi tostada

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

mad caesar salad

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

jamón ibérico + \$16

1.5oz Spanish acorn-fed ibérico ham, pan de cristal, freshly grated tomato

THIRD COURSE

roasted eggplant

smoked cashews, baba ganoush, cherry tomato, white beans, cilantro, cashew-mojito verde sauce

salmon

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

MAD cheeseburger

8oz angus and wagyu beef, potato bun with melted havarti and american cheese, butter lettuce, onions, pickles, aioli and house-made fries

pulpo

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

filet mignon

7oz prime beef sliced tenderloin, with veggies, potato parmentier and port wine sauce

branzino +\$12

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

MAD chicken

Yukon gold potato & manchego cheese terrine, sautéed green peas, dijon-lemon, velouté sauce

bone-in ribeye +\$18

16oz Prime certified angus beef, homemade Café de Paris sauce, choice of 2 sides

MADE YOUR OWN PAELLA

Choose one rice

CHOOSE ONE PROTEIN

mushroom paella

mushroom stock bomba rice, seasonal grilled vegetables

paella valencia

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

seafood

seafood-infused bomba rice, calamari, sofrito

2pc Chicken | **Grilled Vegetables**

6oz Octopus

7oz Salmon

6 grilled shrimp

4 lamb chops +\$18

4oz Cochinito +\$20

6oz duck breast +\$20

16 oz Ribeye +\$18

SIDES TO SHARE+\$12

piquillo peppers
oven-roasted

grilled vegetables
seasonal

truffle fries

shishito peppers
sea salt

DESSERT

flan

Traditional caramel spanish dessert, strawberries and toffee sauce

gelatos

homemade gelatos and sorbets, **2 scoops**

gypsy arm

sponge cake filled with whipped cream and caramelized custard



**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