

**\$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.*

## FIRST COURSE

### 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, add 1 grilled shrimp +\$3**

### ultimate croqueta

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

### mini pulpo potato foam

octopus, potato foam, 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

### empanadilla

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

### txistorra

**1pc** homemade Spanish chorizo, celery stick, blue cheese, tarragon leaves

## 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

### jamón ibérico + \$16

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

### mad caesar salad

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

### bone marrow & caviar +\$20

bone marrow, wagyu tartare, ossetra caviar, with creme fraiche over hashbrown\*

## THIRD COURSE

### roasted eggplant

smoked cashews, baba ganoush, cherry tomato, crispy shallot, cilantro, cashew-mojito verde sauce

### MAD cheeseburger

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

### salmon

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

### pulpo +\$15

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

### filet mignon

**6oz** prime beef tenderloin, ibérico crumbles, Spanish country potatoes, sautéed zucchini, carrots & onions

### branzino +\$22

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

### MAD chicken

**2pc** chicken thighs, tio pepe glaze, vegetable ratatouille

### rack of lamb +\$25

**4pc** grilled rack of lamb, yukon gold potato & manchego terrine, vegetable ratatouille, sage

### bone-in ribeye +\$40

**24oz** Prime certified angus beef, homemade Café de Paris sauce, choice of 2 sides

### cochinillo ibérico \$30

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

### tomahawk +\$135

**40oz** American Wagyu beef, homemade Café de Paris sauce, choice of 2 sides

## RICE PAELLA STYLE

wood-fired

### ADD

**6 grilled shrimp +\$16**

**2 lamb chops +\$20**

**4oz cochinillo +\$20**

**6oz duck breast +\$20**

**1 lobster tail +\$25**

### mushroom paella

mushroom stock bomba rice, seasonal grilled vegetables

### paella valencia

saffron stock bomba rice, **2pc** organic confit chicken, snow peas, piquillo peppers, known for being a traditional paella from Valencia

### seafood paella

seafood-infused bomba rice, **6pc** shrimp, calamari, peas

## SIDES TO SHARE +\$12

piquillo peppers  
fried

grilled vegetables  
seasonal

french fries

shishito peppers  
sea salt

mashed potatoes

## DESSERT

### peach cake

anise yogurt cake, roasted seasonal peach compote, chilled peach foam

### gelatos

homemade gelatos and sorbets, **2 scoops**

### gypsy arm

sponge cake filled with whipped cream and caramelized custard



*\*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.*