

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 \$pc

MEJILLONES \$14 ✓

steamed mussels, mushroom duxelles, leek & white wine sauce

GAMBAS AL AJILLO \$18

3pc sautéed shrimp, extra virgin olive oil, garlic, aioli, beans, country bread

APPETIZERS

ULTIMATE CROQUETAS \$12

Spanish ibérico ham & chicken croquettes or porcini mushroom croquettes \$pc

EMPANADILLAS \$9

suckling pig, Spanish pickled purple onion and queso añejo \$pc

HAMACHI TOSTADA \$15

hamachi yellowtail, orange blossom, serrano, pickled onion, lime, citrus foam on paprika toasteds \$pc

WAGYU CRISP* \$15

crisped wagyu, seasonal vegetables, pressed brioche toast \$pc

JAMÓN IBÉRICO \$48

2pc Spanish acorn-fed ibérico ham, pan de cristal, freshly grated tomato

CHISTORRA SPANISH SAUSAGE \$12

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

STEAK TARTARE* \$15

prime beef tartare, pickled vegetables, scallions, djon mustard \$pc

SOUP & SALADS

MAD CAESAR SALAD \$14 ✓

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

BEEF SALAD \$15 ✓

beef, pistachio-raspberry ravioli, labneh, mixed greens, raspberry vinaigrette

TOMATO & BURRATA \$16 ✓

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

ONION SOUP \$12 ✓

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

SEAFOOD

BRANZINO \$38

7pc pan seared branzino served over grilled artichokes, shall butter, blanc sauce, smooth mashed potatoes

SALMON \$28

7pc grilled salmon, sautéed spinach, bacon, onions, roasted asparagus, Spanish country potatoes

PULPO \$35

8pc wood-fired octopus, fresh grapefruit, grilled avocado, house-made warm mayo foam, smooth mashed potatoes

BLACK SQUID INK RICE \$62

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

(add truffle fries +\$4)

FILET MIGNON* \$38

8oz prime beef tenderloin, sautéed carrots, onion & zucchini, bélico crumbles, Spanish country potatoes, homemade aioli's sauce

BONE-IN RIBEYE* \$48

18oz prime ribeye, homemade Cato de Para sauce, choice of 2 sides

COCHINILLO IBÉRICO \$52

7pc Segovian-style suckling pig with boston lettuce wraps, mango & apricot chutney, sliced serrano, aioli, sweet chili sauce, house-made pork demi-glace

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

PAELLA VALENCIA \$38

saffron stock, bomba rice, organic corni chicken, snow peas, jumbo peppers, known for being a traditional paella from Valencia

SHRIMP & PASTA FIDEUA \$38

angel hair pasta, butter fish, served with 10pc garlic shrimp

PATO & APRICOT* \$42

duck stock, bomba rice, Moulard duck breast, prunes & dried apricot, herb de Provence

ULTIMATE SEAFOOD PAELLA \$296

seafood-infused bomba rice, 4pc scallops, 4pc lobster tails, 18oz branzino, 12oz scrodus, and 12pc shrimp

Serves: 4

SIDES \$12 ✓**grilled artichokes**

wood-fired baby artichokes, herbs, aioli sauce

grilled vegetables

seasonal

truffle fries**shishito peppers**

sea salt

broccolini

lightly 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.

*Concerning raw or undercooked egg, meat, or seafood may increase your risk for food-borne illnesses.

✓ Vegetarian