



**+\$28 | wine pairing**  
**AVAILABLE FOR DINNER SUNDAY - THURSDAY**

FIRST COURSE

seafood croqueta

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

ultimate croqueta

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

steak tartare\*

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

empanadilla

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

ginger roll

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

mini pulpo potato foam

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

wagyu crisp\* **+\$3**

torched wagyu, escalivada vegetables, pressed brioche toast

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

mejillones

steamed mussels, mushroom duxelles, leek & white wine sauce

tomato & burrata

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

mad caesar salad

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

gambas al ajillo

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

hamachi tartare\*

hamachi, pickled red onion, cilantro, serrano, lime, sesame seeds

jamón ibérico **+ \$16**

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

THIRD COURSE

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

**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

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

bone-in ribeye\* **+\$35**

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

rack of lamb\* **+\$25**

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

RICE  
PAELLA STYLE  
wood-fired

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

ADD

6 grilled shrimp **+\$16** | 2 lamb chops **+\$20** | 4oz cochinillo **+\$20** | 6oz duck breast **+\$20** | 1 lobster tail **+\$25**

SIDES TO SHARE **+\$12**

piquillo peppers  
fried

grilled vegetables  
seasonal

french fries

shishito peppers  
sea salt

mashed potatoes

DESSERT

gypsy arm

sponge cake filled with whipped cream and caramelized custard

gelatos

homemade gelatos and sorbets, **2 scoops**

huevos voladores **+\$5**

passionfruit mousse, vanilla mascarpone cream, white chocolate aerated rocks **3 pc**



*\*An automatic gratuity of 18% 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.*