



+\$28 | WINE PAIRING

AVAILABLE FOR DINNER 7 DAYS A WEEK

STARTER 1PC

ONION SOUP

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

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 GALLEGA

sliced Spanish octopus, smooth mashed potatoes, smoked paprika, olive oil

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

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

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 iberico 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, iberico crumbles, Spanish country potatoes, sautéed zucchini, carrots & onions

BRANZINO +\$12

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

COCHINILLO IBÉRICO +\$20

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* +\$18

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

RACK OF LAMB* +\$18

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

RICE PAELLA STYLE

wood-fired
ADD

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

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 **3pc**



**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.*