



**+\$28 | WINE PAIRING**  
**AVAILABLE FOR DINNER 7 DAYS A WEEK**

## STARTER 1PC

### 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 **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 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 **+\$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\* **+\$25**

**24oz** 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

### 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 **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.*