



DINNER MENU

**DINNER INCLUDES
A GLASS OF CLASSIC RED
OR WHITE SANGRIA**



\$45
PER PERSON
plus tax, gratuity not included

PINTXOS

choose two

- GF** CHORIZO-WRAPPED DATE • CAÑA DE CABRA CHEESE CROSTINI (v)
GF LA "GILDA" • **GF** STUFFED PIQUILLO PEPPER • DEVILED EGG

FIRST COURSE

choose one

GF BRUSSELS
SPROUTS SALAD (v)
manchego,
candied marcona almonds

PATATAS BRAVAS (v)
sun-dried tomato aioli

**ROASTED DATES
WRAPPED IN BACON**
apple vinaigrette

BAKED GOAT CHEESE (v)
tomato sauce & house bread

SECOND COURSE

choose one

HANGER STEAK*
roasted mushrooms, beef butter

GF GARLIC SHRIMP
olive oil, red pepper flakes

GF MOROCCAN CHICKPEA
STEW (vegan)
olive oil, red pepper flakes

GF GRILLED IBÉRICO
PORK STEAK*
red chimichurri, baby herbs

CHICKEN & CHORIZO SKEWER
grilled piquillo pepper, herb oil

Paella

Pair up with one other person at the table
and choose a paella from our menu
for your second course (+\$13)



DESSERT

choose one

GF CHOCOLATE TRUFFLE CAKE (v)

GF SEASONAL FLAN (v)

GF SEASONAL SORBET (vegan)

MARCONA ALMOND CARAMEL BAR (v)

* These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

GF GLUTEN-FREE.

(v) - vegetarian

As a way to offset rising costs, we have added a 3.5% surcharge to all checks.
You may request to have this taken off your check should you choose