

TRADITIONAL TAPAS

LATAS

Sea Urchin *pipirrana*, *sherry dressing** 16

King Crab *raspberries*, *raspberry vinaigrette* 20

CAVIAR SELECTIONS

Served with steamed buns, crème fraîche, chives

Classic White Sturgeon, California (*Acipenser Trasmontanus*) 90/1oz

Siberian Sturgeon Caviar (*Acipenser Bearii*) 100/1oz

Osetra Sturgeon Caviar (*Acipenser Gueldenstaedi*) 160/1oz

JAMONES Y EMBUTIDOS

Served with catalan style toasted bread, tomato

Jamón Serrano Fermín(2 oz) 23

dry cured ham

Jamón Ibérico Fermín (2 oz) 34

dry cured, free-range ibérico ham

Jamón Ibérico de Bellota Fermín (2 oz) 42

acorn-fed, free-range ibérico ham

Fermín Platter (2 oz) 39

assortment of all three

Fermín Embutidos Platter 35

a selection of dry cured sausages; chorizo, lomo & salchichon

Pa'amb Tomaquet *catalan style toasted bread, tomato* 10

with an addition of manchego cheese 12

QUESOS

Served with house preserves, marcona almonds

Manchego “Pasamontes” / Sheep

firm, piquant & buttery, DO Manchego

Valdeón / Cow & Goat

creamy, sharp blue, DO Valdeón

La Serena / Sheep

creamy, slightly bitter, DO Extremadura

Murcia al Vino / Goat

semi-soft, sweet & smooth, wine cured rind, DO Murcia

Garrotxa / Goat

semi-soft, flavors of milk & nuttiness, DO Catalunya

Idiazábal / Sheep

firm, sharp & wood-smoked, DO Idiazábal

Selection of Three/Five 18/29

SOPAS

Gazpacho *chilled tomato, green bell pepper, cucumber* Cup 9

Wild Mushroom *idiazábal cheese, golden egg yolk* Bowl 13

Foie Gras Floating Island Soup *corn espuma, corn nuts, chives* Cup 9

TRADITIONAL TAPAS

VERDURAS

- Catalan Spinach *apple, pine nuts, raisins* 12
- Stuffed Piquillo Peppers *capriola farm goat cheese* 14
- Mushrooms & Cream *seasonal wild mushrooms, fried egg, pan de cristal* 18
with an addition of seared foie gras 33
- Papas Canarias *salty wrinkled potatoes, mojo verde & mojo rojo* 9
- Wild Mushroom Rice *idiazabal cheese* 16
- Asparagus Rice *seasonal mushrooms, english peas & parmesan* 16
- Pisto *vegetable stew, tomato, fried quail eggs* * 15

PESCADO Y MARISCOS

- Sautéed Shrimp *garlic, tomato sofrito, guindilla pepper* * 18
- Striped Bass *celery root puree, grapefruit, seabans* 18
- Pescado en Adobo *spanish fried fish, alioli, parsley* 14
- 'Rossejat' Negra *paella-style pasta, squid ink, sepia sofrito, shrimp* * 24
- Seared Scallops *romesco sauce* * 16
- Grilled Spanish Octopus *caramelized onions, chicken escabeche, cherry tomatoes* 21
- Dungeness Crab "a la Donostiarra" *tomato sofrito, seafood broth, toasted bread* 18

CARNES

- Butifarra Senator Moynihan *catalan style pork sausage, local beans, mushrooms, idiazabal* * 16
- Coffee Rubbed American Wagyu Flat Iron *passion fruit, pearl onions* * 21
- Seared Mary's Farm Chicken *honey dates, mustard caviar, mustard greens* * 16
- Boneless Mary's Farm Buffalo Chicken Wings *bleu cheese, celery* 12
- Croquetas de Pollo *chicken-béchamel fritters* 12
- Jamón Croquetas *fried quail eggs, escalivada puree* 14
- Jamón Ibérico & Two Farm Eggs *roasted cippolinis, tomato, truffle butter, pan de cristal* 16
- Seared Wagyu Beef Cheeks *black garlic, cherries, black olive* 18
- Seared Rabbit "Al Ajillo" *garlic, potato, parsley* 16
- 28-oz Grass-Fed Tomahawk *natural jus (recommended for party of 4)* 100

MODERN TAPAS

SALADS

Spring Garden 16

celery root, pea puree, baby vegetables

Organized Caesar 8

quail egg, parmesan

Local Baby Beets 10

smoked yogurt, pickled carrots, walnuts, avocado

Not Your Everyday Caprésé 14

cherry tomatoes, liquid mozzarella

Baby Japanese Peaches 18

di stefano burrata, hazelnuts

Brussels Sprouts 12

lemon purée, apricots, grapes, lemon air

VEGETABLES

Jicama Wrapped Guacamole 10

chipotle salsa, micro cilantro, corn chips

Porcini Carpaccio 10

hazelnuts, chives

White Asparagus 10

japanese escabeche, cured egg yolk

Eggplant Tempura 8

local honey, buttermilk

Tempura Squash Blossoms 14

black olive, ricotta, fresh tomatillo sauce

SEAFOOD

Japanese Taco 12

bbq eel, shiso, cucumber, wasabi, chicharron

Mediterranean Mussels * 12

en "escabeche," pipirrana

Oysters & Hibiscus * 18

*passion fruit, finger lime, vanilla oil **

Smoked Oysters * 18

apple, mignonette, apple cream

Tuna Ceviche & Avocado Roll * 18

jicama, micro cilantro, coconut

Hokkaido Scallop Ceviche * 17

leche de tigre, sweet potato, freeze-dried corn, cilantro

Tempura Shiso * 18

kampachi, wasabi, soy, yuzu

Watermelon Nigiri * 18

kampachi, shiso, serrano, puffed wild rice, soy air

MODERN TAPAS

SOME LITTLE STARTERS

American Caviar Cone * 9 Per Person

Bagel & Lox Cone * 8 Per Person

California Cone 5 Per Person

Cotton Candy Foie Gras 8 Per Person

THE Foieffle 12

air waffle, foie espuma, peanut butter, honey

Sweet Chips 12

goat cheese, tamarind, star anise

Olives Ferran Adrià 15

modern marinated in escabeche & traditional

Tortilla de Patatas “New Way” * 8 Per Person

potato foam, egg 63, caramelized onions

“Beefsteak” Tomato Tartare 16

tomato, black olive, cucumber, jicama

Beef Tartare 16

kimchi crackers, pickled shallot, fried capers

SOME LITTLE SANDWICHES

“Philly Cheesesteak” * 11 Per Person

air bread, cheddar, wagyu beef

“Hilly Cheesesteak” 9 Per Person

air bread, cheddar, mushrooms

American Sturgeon Caviar * 10 Per Person

crème fraîche, steamed buns & lemon air

Sea Urchin Steamed Buns (3 each) * 18

avocado, eel sauce, tempura flakes

King Crab Steamed Buns (3 each) * 18

pickled cucumber, shiso, mayo

Oxtail Steamed Buns (3 each) * 12

watermelon radish, cilantro, serrano chili

Chef de Cuisine

Holly Jivin

** Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses*

A gratuity of 20% is suggested for parties of 6 or more