



MONTADITO

SERVED ON SOURDOUGH BAGUETTE | 1pc

IBERICO PORK

Pork jowl, apple butter, green apple
mignonette 5

COLDWATER SHRIMP

Yuzu crema, fresh dill 4

MUSSEL CONSERVA

Marinated Mussels, allioli, paprika,
fresh chives 4

GRILLED BEEF

Beef Tongue, red pepper harissa,
mustard relish 5

CHARRED EGGPLANT

Spanish goat cheese, chives 4

ALBACORE TUNA

Roasted red pepper, Albacore tuna,
allioli, quail's egg 4

CHARCUTERÍA

SELECTION OF SPANISH MEAT & CHEESE FOR SHARING

Iberico Jamón, pork jowl terrine, sobrasada, Manchego cheese, garrotxa
cheese, apple butter, housemade pickles, sourdough crostini 24

CROQUETAS

JAMÓN

Iberico Jamón, béchamel, flash fried,
garlic allioli, chives
2pc | 8

GAMBAS

Jumbo Shrimp, béchamel, flash fried,
lemon allioli, candied orange
2pc | 8

TAPAS

PLATES TO BE SHARED

PAN CON TOMATE

Housemade grilled sourdough, vine
ripened tomatoes, Spanish olive oil 8
ADD | SHAVED MANCHEGO 4
JAMÓN SERRANO 3 | JAMÓN IBÉRICO 6

BEEF TARTARE

AAA beef tenderloin, bone marrow,
capers, shallots, gherkins, Manchego,
housemade sourdough crostini 22



TAPAS

PLATES TO BE SHARED

BEEF BIRRIA EMPANADAS

Braised AAA Beef, birria
consommé, avocado crema,
pickled red onions
22 | 2pc

SNOW CRAB CHURRO

Savoury churro, fresh Snow Crab,
burrata, roasted red pepper,
lemon gel, dill 16

PATATAS BRAVAS

Fried potatoes, brava sauce,
roasted garlic allioli 8

CEVICHE

Raw local scallops, shrimp,
octopus, cucumber, aguachile,
cilantro, served with housemade
tortilla chips 22

ROASTED BEET SALAD

Heirloom beets, goat cheese,
Jamón Iberico, Marcona picada,
honey vinaigrette 16

GAMBAS A LA PARRILLA

Grilled jumbo shrimp, garlic &
vermouth butter, paprika, lemon
20

MANCHEGO 'RISOTTO'

Orzo, Manchego, herb oil 20

DRY AGED BLUEFIN TUNA

Semi-cured Bluefin Tuna, hazelnut
ajo blanco, pickled fennel,
preserved cherries, toasted
hazelnuts 22

TORTILLA DE PATATAS

Traditional Spanish omelette,
confit potatoes, caramelized onions,
chorizo allioli, crisp chorizo 18

CHICORY SALAD

Endive, frisée, radicchio, fresh
apple, roasted shallot vinaigrette,
Marcona almonds 18

OCTOPUS A LA PLANCHA

Grilled Spanish octopus, fingerling
potatoes, chorizo spice, fresh lemon
22

LAMB ALBONDIGAS

Housemade Lamb meatballs, date
jus, potato purée 22

MUSSELS & CHORIZO

Steamed PEI mussels, vino fino,
Iberico Chorizo, grilled sourdough
18

LIONS' MANE MUSHROOMS

Fried Lion's Mane Mushroom,
almond romesco, grilled lemon 20



PLATOS FUERTES

MAIN COURSES

CARRILLERAS A LA RIOJA

Rioja braised beef cheeks,
Manchego 'risotto', swiss chard,
oregano salsa verde 44

IBERICO PORK CHOP

Grilled Iberico Pork, caramelized
pineapple & rum jus, togarashi
spiced green beans 44

ATLANTIC HALIBUT

Piquillo pepper velouté, cauliflower
purée, sautéed spinach, fried
cauliflower, crisp jamón 46

HAMBURGUESA MATADORA

AAA beef tenderloin, sobrasada,
Manchego, garlic allioli, brava
sauce, watercress, herbed patatas
28

PARA COMPARTIR

TO SHARE

ROASTED CHICKEN PAELLA

Local Valley chicken, roasted red
peppers, butternut squash, saffron
52

NS LOBSTER PAELLA

Fresh local Lobster, jumbo shrimp
& mussels, saffron, fresh peas
68

16oz RIBEYE

Grilled 16oz AAA Ribeye, mushrooms al ajillo,
fried Brussels sprouts, sherry jus 76

POSTRE

DESSERTS

BASQUE CHEESECAKE

Classic 'Burnt' Basque Cheesecake
'a la Viña', vanilla bean crema,
fresh berries 15

CREMA DE LIMÓN

Spanish lemon curd, cinnamon &
almond streusel, torched meringue
15

BIZCOCHO DE CHOCOLATE

Layers of chocolate & olive oil sponge,
dark chocolate & blood orange crema,
candied hazelnuts & orange 15

PASTEL VASCO

Almond cake, black cherry &
warm pistachio crema 15

CHURROS

Served with a warm chocolate sauce
15

GELATO & SORBETE

Dulce de Leche | Pistachio
Limoncello
5