

Wine by the glass

Sparkling



Canals I Munné Brut Nature 2021, Cava - Cataluña

Xarel·lo, Macabeu, Parellada

\$13



Sabaté i Coca 2021, Corpinnat - Cataluña

Xarel·lo, Macabeu, Parellada, Chardonnay

\$15

White



Remordimiento 2024, Rueda - Jumilla

Chardonnay

\$14



Cuatro Rayas 2023, Rueda - Castilla y León

Verdejo

\$14



Eulogio Pomares, “Bico da Ran 2024”, Rias Baixas - Galicia

Albariño

\$15



Bouza do Rei 2023 - Galicia

Albariño

\$16

Rose



Lan Rosado 2023 - Rioja

Tempranillo, Viura

\$13

Red



Resalte Vendimia Seleccionada 2021 Ribera del Duero

Tempranillo

\$15



Tradicion H Gran Reserva 2015, Rioja

Cabernet Sauvignon, Monastrell, Syrah

\$16



Montecillo Edición Limitada 2017, Rioja

Tempranillo

\$18



Emilio Moro 2021, Ribera del Duero

Tempranillo

\$20

Premium wines



Matarromera Blanco 2023, Ribera del Duero

Verdejo

\$21



Abadía Retuerta Selección Especial, Ribera del Duero

Tempranillo, Cabernet Sauvignon, Syrah, Merlot, Graciano y Petit Verdot

\$23



San Roman 2021, Toro

Tinta de toro

\$25



“Macán Clásico” by Vega Sicilia 2020, Rioja

Tempranillo

\$26

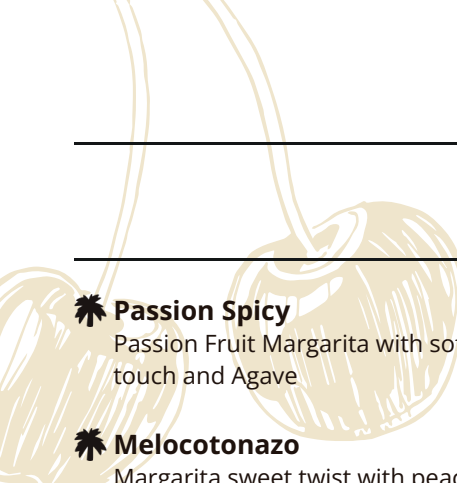


La Rioja Alta Gran Reserva 904, 2015, Rioja

Tempranillo

\$35

Signature Cocktails \$16.00

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✿ Passion Spicy
Passion Fruit Margarita with soft chili touch and Agave

✿ Melocotonazo
Margarita sweet twist with peach and lime

✿ Lunar de Lola
UNA vodka, hibiscus, cranberry juice and Cointreau

✿ La Gitana Spritz
Manzanilla sparkling wine, elderflower liquor, white vermouth, mint and lemon.

✿ Chispa Mule
Strawberry mint version of Moscow Mule

THE MACALLAN

Macallan 12 Double Cask with Alvear Pedro Ximenez
Comes with Iberian Ham 5 Jotas Manchego PX Panipuri Chocolate bombon

\$29

EXPERIENCE

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✿ Cielo rosa
Rum, guava puree and citrus

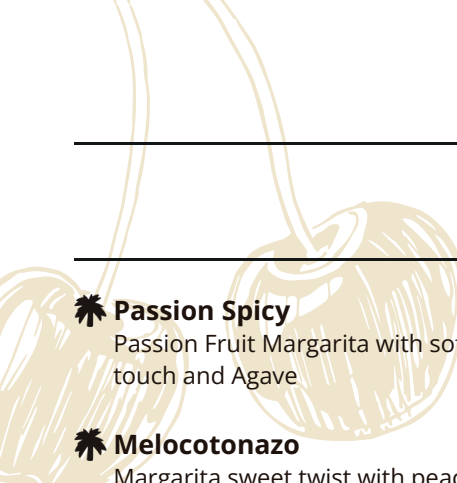
✿ Mavé
Mezcal, Cointreau, mango puree

✿ Tiki 1888
Brugal 1888, Amaretto, pineapple and orange juice with a soft cinnamon touch.

✿ Sandunga
Tanduay Gold Rum, fresh watermelon and lime.

✿ Lychee Martini
Sweet with a refreshing secret touch

Gin & Tonic

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✿ Devil's Grin *(Texas, US)* **\$16.00**
Pomegranate pearls and squeezed lime.

✿ Suntori Roku *(Japan)* **\$16.00**
Grapefruit infused tonic

✿ Brockmanns *(England)* **\$16.00**
Wildberries and hibiscus

✿ London N3 *(England)* **\$16.00**
Lemon and rosemary

✿ Gin Raw *(Barcelona, Spain)* **\$17.00**
Lime slices and green apple

NORDESIÑO

Signature Gin Tonic with Albariño wine and lemon grass

\$17.00

GALICIA, SPAIN

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✿ Hendricks *(Scotland)* **\$18.00**
Cucumber and lemon

✿ Tanqueray Ten 94.6 *(England)* **\$18.00**
Lemon and orange peel flamed

✿ Xoriguer Mahon *(Menorca, Spain)* **\$18.00**
Peach and rosemary with elderflower tonic

✿ Gin Mare *(Barcelona, Spain)* **\$18.00**
Frozen grapes and lemon

✿ Monkey 47 *(Germany)* **\$21.00**
Citrus mix (lime, lemon and orange)

Sangria, beer & mimosas

✿ Sangria	Glass	Pitcher	✿ Mimosa and Bellini	Glass	Pitcher
	Red Sangria	\$13.00		\$12.00	\$49.00
	White Sangria	\$13.00		\$12.00	\$49.00
✿ Aperitifs	Glass		✿ Vermuth Dos Deus	Glass	Tocado
	CalaMillor Spritz	\$16.00		\$12.00	\$15.00
	Campari Spritz	\$17.00		\$12.00	\$15.00
	Hugo Spritz	\$16.00			
✿ Draft beers	Glass	Pint	✿ Bottled beer		
	Estrella Damm	\$7.00		Estrella Damm	\$8.00
	Inedit Damm	\$10.00		1906 Estrella Especial	\$9.00
				Inedit Damm	\$9.00
				Stella Liberte (No alcohol)	\$6.00

Embutidos & Quesos

Tabla de queso Manchego (*)

Manchego cheese board with bread sticks and quince

\$15.00  

Tabla de jamón 5 Jotas y queso Manchego (*)

5 Jotas 100% Iberian ham, Manchego cheese and pà amb tomàquet

\$29.00  

Pata negra 5 Jotas (*)

Pata negra 5 Jotas and pà amb tomàquet

\$48.00 

Degustación de cortes Ibéricos y queso Manchego (*)

Iberian charcuterie, Manchego cheese, breadsticks, quince and tumaca bread

\$54.00  

Para compartir

Degustación de croquetas (6 units, 2 of each) (*)

5 jotas 100% Iberian ham, cod and chorizo

\$19.50    

Croquetas (*)

5 jotas 100% Iberian ham, cod or chorizo

\$13.00 (4 units) / \$19.50 (6 units)    

Patatas bravas

Homemade potatoes, spicy tomato sauce and aioli

\$15.00  

Flores de alcachofa con chirivía

Artichoke flowers, parsnip cream and parsnip chips

\$18 / Add 5 jotas ham +\$4 

Setas de temporada con parmentier y yema

Seasonal mushrooms, egg yolk and creamy mashed potato

\$24.00  

Crujientes de foie, viruta de Manchego y guava (*)

Foie micuit, puff pastry, guava and Manchego cheese chips

\$24.00   

Pulpo con cremoso de patata y pimentón de la Vera

Grilled octopus with mashed potatoes and paprika

\$26.00   

Calamares a la andaluza

Andalusian style calamari with aioli

\$19.00    

Gambas al ajillo

Shrimp in garlic sauce with aioli

\$24.00    

Huevos rotos con jamón 5 Jotas o chorizo (*)

Two fried eggs, fried potatoes, Iberian ham or chorizo

\$22.00 

Carpaccio de gambas, piparras y toques cítricos (*)

Shrimp, Ibarra peppers, citrus touches and pistachios

\$26.00   

Boquerones al Vermouth (*)

White anchovies marinated in vermouth

\$18.50 

Tartar de salmón y aguacate (*)

Salmon tartare with avocado

\$23.00      

Pimientos del piquillo rellenos de carne

Piquillo peppers stuffed with Black Angus meat

\$24.00   

Ensaladas & Cremas

Carpaccio de aguacate, picada mediterránea y pesto de pistachos

Avocado carpaccio, green and red pepper, red onion, cucumber, pesto sauce, pistachios, feta cheese and pomegranate

\$18.00  

Ensaladilla de patata estilo Carmen

Potatoes, carrot, tuna, boiled egg, mayonnaise, EVOO, Ibarra peppers and paprika

\$17.00    

Ensalada Mediterránea

Tuna, tomatoes, onion, boiled egg, white asparagus and tuna vinaigrette

\$18.00  

Ensalada de queso de cabra caramelizado

Grilled goat cheese, orange, wild berries, tomato, pickled onion, nuts, lettuce and quince vinaigrette

\$18.00  

Gazpacho

Cold raw tomato soup, EVOO, serrano ham and boiled egg

\$13.00 

Crema de calabaza

Creamy butternut squash soup, shaved cheese

\$14.00 

🌿 Paella de mariscos

Seafood paella: shrimp, squid, clams and catch of the day

\$32.00 per person  

🌿 Paella Valenciana

Valenciana style paella: chicken, pork, green beans, haricot and rosemary

\$29.00 per person

🌿 Paella de Wagyu, shiitakes y pimientos del piquillo (*)

Wagyu steak paella, shiitakes and piquillo peppers

\$45.00 per person

🌿 Fideuá de carrillera Ibérica y setas

Iberian cuts and mushrooms noodle paella with smoked paprika sauce

\$34.00 per person   

🌿 Arroz meloso de gamba y calamar

Shrimp and squid creamy rice and fried squid

\$29.00     

🌿 Arroz meloso de setas y queso Manchego

Mushrooms truffled creamy rice with Manchego cheese

\$29.00 

Pescados

🌿 Bacalao con tomate, parmentier y piparras

Fried cod, spanish tomato sauce, parmentier and Ibarra peppers

\$36.00   

🌿 Salmón con mojo verde canario y aguacate

Salmon, smashed avocado, canarian green mojo and roasted baby potatoes

\$28.00 

🌿 Lubina de Aquanaria a la parrilla con verduritas

Grilled branzino with vegetables and aioli

\$36.00   

🌿 Pulpo con mojo verde y patatas rostizadas

Octopus, canarian green mojo and roasted baby potatoes

\$36.00   

Carnes

🌿 Cachopo asturiano con salsa de Cabrales (*)

Spanish cachopo filled with Iberian ham, cabrales cheese sauce and homemade potatoes

\$32.00   

🌿 Carrilleras ibéricas al Pedro Ximénez

Iberian pork cheeks, Pedro Ximenez wine sauce, parmentier and red pickled onion

\$45.00 

🌿 Solomillo en salsa de vino tinto y medallón de foie (*)

Filet Mignon, red wine sauce, parmentier and grilled foie

\$52.00 

🌿 Angus smash burger (*)

Two Black Angus patties, american cheese, bacon, caramelized onion and chef's sauce

\$21.00         

Parrilla

🌿 Entraña steak con chimichurri (*)

Skirt steak, chimichurri sauce and homemade potatoes

\$39.00

🌿 Picaña de Wagyu (21 oz) (*)

Wagyu picaña steak with homemade potatoes and green asparagus (21oz)

\$90.00

🌿 Txuleta estilo Vasco

Basque style bone in ribeye with homemade potatoes and asparagus

\$59/lb

Quarniciones

🌿 Pimientos del piquillo caramelizados

Caramelized piquillo peppers

\$19.00

🌿 Espárragos trigueros a la parrilla

Grilled green asparagus

\$7.00

🌿 Ensalada de la casa

Lettuce, tomato, red onion and olives

\$7.00

🌿 French fries o patatas caseras (truffle fries +\$5)

French fries or homemade potatoes

\$7.00

🌿 Cesta de pan de masa madre

Sourdough bread

\$4.50 

🌿 Pà amb tomàquet

Sourdough bread with tomato spread and EVOO

\$8.50 

ALLERGEN LEGEND

 Lácteo
Milk

 Gluten
Wheat

 Sésamo
Sesame Seeds

 Pescado
Fish

 Coco
Coconut

 Huevos
Eggs

 Soja
Soy

 Frutos secos
Nuts

 Marisco
Shellfish

 Picante
Spicy

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our food may contain traces of flour, nuts and egg. If you have allergies, please ask our staff. Patrons and guests are responsible for communicating any food allergies or special dietary restrictions to their server.

A Gratuity of 20% Will Be Charged for Parties Over 6. If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.