

TAPAS FRIO cold small plates

raw pacific oysters |
chili-lime granita 2.50 each (gf/df)

wild fish ceviche | sour citrus, onion, cilantro
cucumber, jalapeño, corn chips 14 (gf/df)

avocado tuna ceviche | citrus soy sauce, cilantro
sambal oelek, scallion, sesame, togarashi 15 (gfo/df/n)

sweet pea hummus | grilled flatbread 6 (v/gfo/df/n)
additional flatbread 2

citrus marinated olives | 6 (gf/v)

honey-chile-rosemary walnuts | 5 (gf/n)

SOPA y ENSALADA soup and salad

suquet | catalan soup with manila clams
shrimp, wild fish, saffron-tomato-romesco broth
grilled bread 14 (gf/n)

farm greens | pepita pistou, celery root
fennel, red onion, citrus vinaigrette 8 (gf/df/v/n)

spinach | chicories, crispy onions, slow cooked egg
bacon vinaigrette, red wine reduction 9 (gf/n)

TAPAS CALIENTES hot small plates

crispy chili chickpeas | 4 (gf/df)

goat cheese stuffed piquillo peppers | 8 (gfo)

corn flour arepas | citrus criolla 4 (gf)

patatas bravas | sambal rouille, marinated olives 7 (gf/df)

black bean fritters | lime crema 7 (gf/vo)

blue crab hushpuppies | avocado remoulade 8 (gf)

gambas al ajillo | white shrimp, paprika, olive oil
garlic confit, chili flake, lemon, grilled bread 14 (gfo/df)

bacon wrapped dates stuffed with chorizo | 7 (gf/df)

lamb meatballs | walnut romesco 9 (gf/df/n)

recado rojo beef skewers | potato, scallion 8 (gf/df)

arrachera skirt steak tacos |
chimichurri, citrus criolla, queso fresco 9 (gf)

*warning: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness
especially if you have a medical condition.*

LA CENA DINNER

DE LA PARILLA from the grill

*each item served with chimichurri, salsa criolla
and dried ancho chili sauce (gf/df)*

california squid | 14

oysters | 12

whole skin-on rainbow trout | 16

10oz prime flatiron steak | 20

12oz prime skirt steak | 28

local vintage organic's lamb | cut changes daily m/p

pimenton chicken pinchos | 12

sweet & sticky berkshire pork short ribs | 15

FIDEOS y PAELLAS

pastas and baked rice

braised pork shoulder ravioli | fennel, spring pea
bacon, potato-leek cream, breadcrumbs 18

pappardelle | blue crab, spinach, basil
lemon, black pepper, olive oil, manchego 17

mac-n-cheese | sweet onion
breadcrumbs, fonduta 13

serves 3-4

paella de la luna | saffron bomba rice
piquillo peppers, pimenton chicken
house made chorizo, spring peas, citrus 26 (gf/df)

paella del mar | saffron bomba rice, manila clams
local rock fish, white shrimp, squid
spring peas, piquillo peppers, citrus 32 (gf/df)

pan de oro bread | 3 (serves up to 4)

balsamic reduction, marinated olive oil

*(v)-vegan (vo)-vegan option available (df)-dairy free (gf)-gluten free
(gfo)-gluten free option available (n)-contains nuts and/or seeds*

VERDURAS vegetables

flash fried brussels sprouts |
garlic, chili flake, bacon vinaigrette, manchego 7 (gf)

red quinoa | spring peas, citrus, scallion, cumin oil
house made queso fresco, piquillo peppers 10 (gf)

kale | lemon, onion, togarashi, breadcrumbs 7 (gf/df)

spice roasted beets | herbed goat cheese mousse
citrus coulis, walnut honeycomb, arugula 10 (gf)

roasted cauliflower | pepita pistou, cilantro
jalapeno, chili spiked pepitas 6 (gf/df)

COCAS flatbreads

lamb sausage | chimichurri, queso fresco
roasted onion, red wine reduction 13

sweet pea hummus | caramelized onion
cauliflower, arugula 11 (v/df/n)

baked clam | manila clams, smoked bacon
white cheddar cheese, fonduta, herbs 12

jamón serrano | big rock blue, manchego
queso fresco, shaved fennel 12

QUESO cheese

mt. tam | 9 (pc)
cowgirl creamery | mostarda

manchego el trival | 7 (rs)
spain | candied orange honey

big rock blue | 8 (pc)
central coast creamery |
chorizo date chutney

merriment | 9 (pg)
alcea rosea | horseradish jam

humboldt fog | 8 (pg)
cypress grove | beet caramel

hand-made queso fresco
9 (pc) | citrus-chili olive oil

mix it up | 16
choose a selection of any
three cheeses or meats

CHARCUTERÍA

cured meat

18 month
jamón serrano | 9
pork leg | redondo iglesia

coppa | 7
pork jowl | fabrique

duck prosciutto | 7
duck breast | fabrique

lardo | 6
pork fatback | olli

wild boar salami | 8
wild boar | fabrique

bresaola | 8
air dried beef | bernini

pate campagne | 6
country pate | fabrique