

### HOUSE SPECIALTIES

**Paella Valenciana** ..... \$25

Classic Valencian paella with chicken, sausage, and seafood.

**Suckling Pig** - *Cochinillo Asado*

Every Saturday or on request.

**Matador** 1.5 lbs. - \$48 3 lbs. - \$58

Black Angus grass fed beef. Served with duck fat fried yucca, chimichuri, and avocado sauce.

### TRADITIONAL TAPAS

**Ciabatta Loaf** ..... \$4

with garlic chilli oil.

**Andalucian Lamb Kebabs** ..... \$7

Fresh ground lamb with yogurt sauce.

**Bacon Wrapped Dates** ..... \$5

Stuffed with almonds and served over blue cheese veloute.

**Roasted Piquillo Peppers** ..... \$6

Stuffed with red fish mousse and garlic aioli.

**Galician Octopus My Way** ..... \$9

Galician octopus, crisp confit potatoes, smoked paprika oil.

**Crab Fritters** ..... \$6

Lump crab meat served with sofrito sauce (spicy tomato sauce).

**Morcilla-Quail Egg** ..... \$6

Black boudin, fried quail egg.

**Fried Calamari** ..... \$9

Spanish-style fried calamari with jalapeño lemon sauce.

**Garlic Shrimp** ..... \$9

Louisiana shrimp pan sauteed in a spicy garlic broth.

**Escargot** ..... \$7

Baked burgandy snails with lemon butter.

**Ceviche** ..... \$9

Fresh shrimp marinated in citrus juice with cilantro.

**Charcuterie and Cheese** ..... MP

**Marinated Olives** ..... \$4

### SALADS

**Organic Duck Mixed Greens** ..... \$16

Laquered duck magret, organic mixed greens, berries, feta cheese, Louisiana pecans, sweet sherry vinaigrette.

**Grilled Seafood Salad** ..... \$15

Lemon-roasted potatoes, piquillo peppers, black olive powder, baby arugula, smoked paprika-garlic aioli, calamari, Mediterranean octopus, Louisiana shrimp.

**Grilled Vegetable and Buttered Mozzarella Salad** ..... \$15

Roasted asparagus, zucchini squash, tomatoes, yellow squash, mixed greens, creamy burrata cheese. Homemade sun dried tomato pesto.

**Roasted Beet and Smoked Goat Cheese** ..... \$9

Slow cooked beets in balsamic vinegar and herbs, smoked goat cheese, and caramelized walnuts.

### SMALL PLATES

**Seared Scallops** ..... \$10

Fresh scallops seasoned with garam masala powder, served over mango chutney and fresh cilantro.

**Torchon of Foie Gras** ..... \$15

Poached pears, micro arugula, cocoa syrup and toasted baguette.

**Charred Beef Carpaccio** ..... \$10

Thin slices of tender beef. Served with ponzu (citrus soy sauce), smoked oil, Thai chili emulsion, micro greens, and garlic chips.

**Pork Belly** ..... \$8

24-hour slow-cooked pork belly, caramelized sweet potato apple essence.

**Duck Rillettes** ..... \$8

Traditional French dish cooked slowly in duck fat, served at room temp with toast point.

### SLOW-COOKED CASSEROLES

**Moroccan Style Lamb Stew** ..... \$11

Fork tender lamb, lavender, cumin, cinnamon, ginger, chickpeas, dried apricots.

**Mediterranean Seafood Casserole** ..... \$10

Saffron tomato broth, calamari, shrimp, scallops, octopus, mussels, garlic puree.

**Mac-n-Smoked Gouda** ..... \$8

Baked cavatappi pasta and bacon in black smoked gouda.

### MEAT & POULTRY

**Duck Breast** ..... \$20

Duck breast with wild mushrooms and truffle jus.

**Bistro Steak** ..... \$23

12 oz. Hanger steak cooked perfectly, infused rosemary butter, charcoal oil.

**Filet Mignon** ..... \$32

10 oz. sous vide filet with Valdeon blue cheese and fried shallots with a red wine demi glace.

### SEAFOOD

**Fish Special** ..... MP

The freshest fish we can find prepared differently each week to suit its texture and taste.

**Spanish Style Steamed Shellfish** ..... \$15

Clams and mussels, flavor sided with saffron broth, Spanish chorizo, and a classic Romesco sauce.

## MENU

### SIDES

**Castilian Mushrooms** Giant mushrooms, sherry, garlic ..... \$4

**Catalan Spinach** with raisins, pine nuts, green apples ..... \$6

**Duck Fat Fries** ..... \$6

**Vegetable of the Day** ..... \$6

**Daily Soup Special** ..... MP