



## Paella Night

**Our menu changes daily  
Please contact us if you have questions about today's menu!**

### **pintxos & tapas**

**marinated olives 6**

**salted marcona almonds 7**

### **piparras & boquerones**

*anchovy butter, crostini 3 ea*

### **stuffed piquillo pepper**

*albacore confit 5 ea*

### **patatas bravas**

*spanish red sauce, aioli 9*

### **gazpacho valencia**

*smashed english peas, mint, toast 10*

### **house made potato chips**

*truffled sea salt, pecorino-chive cream 12*

### **beets**

*tahini vinaigrette, goats' cheese, watercress, sesame-pumpkin seed dukkah 12*

### **blistered shishito peppers**

*aioli, lemon, sea salt 14*

### **albacore crudo**

*avocado, stonefruit, cucumber,  
serrano chili, mint, fried shallots 15*

### **morcilla sausage**

*escabeche, saffron aioli 15*

### **octopus**

*chickpea hummus, marinated cucumbers, arugula, harissa, crispy buckwheat 17*

### **cheese plate**

*accompaniments 20*

### **salumi plate**

*accompaniments 22*

### **paella**

*paellas are served family-style for two or more  
20 per person*

### **paella mixto**

*chicken, chorizo, clams, mussels, prawns,  
sofrito, saffron rice*

### **paella marisco**

*clams, mussels, prawns, salmon,  
sofrito, saffron rice*

*\*vegetarian paella available upon request*

### **dulce**

### **churros**

*chili chocolate ganache, caramel 10*

*\*the health department would like you to know that consuming raw or uncooked meat, poultry, seafood, or eggs may increase the risk of food-borne illness*

**hummingbird cake**

*banana cake, pineapple, cream cheese,  
coconut ice cream 10*

**salted caramel chocolate bar**

*feuilletine, candied hazelnuts,  
cherry semifreddo 10*