



Lunch Menu

January 31, 2022

Lunch Menu

- Sopa del día
-8
- Platanutres and gandules escabeche
-6
- Vianda chips y hummus
-6
- Confit cured olives, roasted garlic, sour dough toast
-6
- Aguadillana salad, lechuga del país, lemon vinaigrette, hummus, encurtido
-12
- Antipasto- hummus, jam, piquillo, asparagus, vianda chips, manchego, pan agrio
-14
- Pumpkin risotto, isabelino goat cheese, germinados de girasol
-15
- Cheese platter-Petit Basque, Camembert brie, Delice de Bourgogne, Homboldt, fig jam
-22
- Smoked salmon, Aguadillana salad, red onions, cornichon, vianda chips
-20
- Shrimp ajillo, tostones, romesco, crema de aguacate
-20
- Croquetas de bacalao, honey aioli, romesco
-14
- Pesca al mojo isleno, cassava
-20
- Fresh catch fish club, tartar sauce, arrugula, encurtido
-18
- Fritangas-chicharrones de pollo y frituras surtidas
-16
- Cast iron Burger, 8oz 90% lean meat. Choice of onions, piquillo, bacon, Swiss o cheddar
-15
- Flap meat steak wrap, romesco, cilantro mint
-16

Pizzas al forno

- Queso-roasted tomato sauce, mozzarella cheese
-12
- Margarita-vine ripe tomatoes, bufallo mozzarella cheese, basil
-14
- Vegetable-eggplant, cremini mushrooms, red onions, arrugula, piquillo peppers, pesto
-16
- Carnosa- churrasco, chorizo, pepperoni, sweet ham, applewood bacon
-20
- Iberico- cured ham, salami, pepperoni, fig dulce, quail eggs
-24

Buen Provecho!

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness”