Green Apple “Banh Mi” Sandwich
Thai basil, pickled veggies, duck liver

Bagel & Lox Cone
Dill cream cheese, salmon roe

Esquiexada Salad
Salted Cod, farm-ripe tomatoes, olives, basil seed

*****
Cecina de Leon  Cured beef leg, burrata cheese

Padron Peppers
99 out of 100 are mild, one is super spicy! Josper-roasted

Suckling Lamb Shawarma
Grilled flatbread, piparra peppers, lemon, mint, honey

*****

CHOICE OF:

Grilled Wagyu Flank Steak  Israeli couscous, mojo rojo
- or -
Brandt Beef Tenderloin,  sauce “espanol”

Patatas Bravas
Fried potatoes, spicy tomato sauce, alioli

Josper-Roasted Asparagus
Romesco sauce

*****

DESSERTS
Cream puffs, assorted, tarts, little cakes

$99/person
Wine Pairing $25/person

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. A 20% suggested gratuity will be added to parties of 6 or more.