

ENTRADAS

Rustic Toast and Tomato.....14

Pan de Cristal, Tomato Puree

Croquetas De Jamón..... 18

Serrano Jamon, Guindilla Pepper Aioli

Beef Empanadas (3ea)..... 20

Smoked Tomato, Guindilla Aioli

Sauteed Shrimp..... 25

Garlic Butter, Lemon, Chives, Espelette

Grilled Spanish Octopus 28

Celery Root Puree, Basque Sausage, Winter Citrus

CHEESE AND IBERICO PLATTER

50

Chef's Selection

TOP FLOOR SPANISH STEAK

PLATOS PRINCIPALES MAIN PLATES

Mediterranean Sea Bass..... 49

Brown Butter, Broccoli Rabe, Preserved Lemon, Hazelnut

Chilindron Chicken..... 44

Roasted Chicken Breast, Bell Pepper And Tomato Stew, Tokyo Turnips, Globe Carrots

Spanish Short Rib..... 52

Slow-Roasted Beef, Root Vegetables, Parsnip Mash, Rosemary Sherry Jus



SPANISH
STEAKHOUSE

ENSALADAS

Seasonal Greens 19

Sugar Snap Peas, Watermelon Radish,
Green Apple, Purple Basil, Preserved
Lemon Vinaigrette

T.O.V. Caesar 22

Little Gem Lettuce, Green Goddess
Dressing, White Anchovy, Spiced
Breadcrumbs, Manchego Cheese

Roasted Beets and Cheese 23

Heirloom Beets, Endive, Fig Glaze,
Marcona, Strawberries, Honey Whipped
Goat Cheese

CARNES

28 Day Dry Aged Bone-In Ribeye 14oz.....	86
Prime Bone-In Ribeye 20oz	78
Prime NY Strip 14oz	68
Filet Mignon 8oz	63
Picanha 10oz	54

SAUCES

Chimichurri	4
Herb Butter	4
Rioja Demi	5
Spiced Butter	5

ACOMPANAMIENTOS SIDE DISHES

Mushrooms, Sherry, Shallots.....	16
Potatoes, Garlic Aioli, Brava Sauce.....	16
Green Beans, Almonds, Garlic.....	14
Roasted Heirloom Carrots, Coriander Honey, Almond Granola.....	14

PAELLAS

Paellas may take longer and arrive separately from the rest of the table.

Paella Negra 56

New Zealand Prawn, Octopus, Charred
Lemon, Garlic Aioli

Land And Sea 54

Saffron, Chorizo Picante, Mary's
Chicken, Clams, Mussels, Shrimp,
Garlic Aioli

DESSERTS

Basque Burnt Cheesecake & Sherry Caramel..... 16
A Dark-Topped Cheesecake, Warm Amontillado
Sherry Caramel, Flaky Salt

Espresso Flan..... 16
Flan Infused with Espresso and Orange Peel

Torrija Brûlée..... 16
Bread Pudding soaked in Vanilla-Orange Milk,
Berries Poached in Rioja and Star Anise

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.
20% gratuity will be added to parties of 6 or more