

## ENTRADAS

<b>Rustic Toast and Tomato</b> .....	14
Pan de Cristal, Tomato Puree	
<b>Croquetas De Jamón</b> .....	18
Serrano Jamon, Guindilla Pepper Aioli	
<b>Beef Empanadas (3ea)</b> .....	18
Smoked Tomato, Guindilla Aioli	
<b>Sauteed Shrimp</b> .....	25
Garlic Butter, Lemon, Chives, Espelette	
<b>Grilled Spanish Octopus</b> .....	28
Celery Root Puree, Basque Sausage, Winter Citrus	

### CHEESE AND IBERICO PLATTER

50  
Chef's Selection

# TOP FLOOR SPANISH STEAK

## PLATOS PRINCIPALES MAIN PLATES

<b>Mediterranean Sea Bass</b> .....	46
Brown Butter, Broccoli Rabe, Preserved Lemon, Hazelnut	
<b>Chilindron Chicken</b> .....	44
Roasted Chicken Breast, Bell Pepper And Tomato Stew, Tokyo Turnips, Globe Carrots	
<b>Spanish Short Rib</b> .....	49
Slow-Roasted Beef, Root Vegetables, Parsnip Mash, Rosemary Sherry Jus	

# TOP OF THE V

## SPANISH STEAKHOUSE

## ENSALADAS

### Sesonal Greens 19

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

### TOV Caesar 19

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.....	14
Green Beans, Almonds, Garlic.....	14
Roasted Heirloom Carrots, Coriander Honey, Almond Granola.....	14

## PAELLAS

Please allow 15-25 minutes for paellas to cook

### Paella Negra 52

New Zealand Prawn, Octopus, Charred  
Lemon, Garlic Aioli

### Land And Sea 48

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

### Torrija Brûlée..... 16

Bread Pudding soaked in Vanilla-Orange Milk,  
Berries Poached in Rioja and Star Anise

### Espresso Flan..... 16

Flan Infused with Espresso and Orange Peel

\*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