

Please Note: Our menu is seasonal and changes frequently. This menu is from October 2021.

While we have a few items to accommodate vegetarian guests,
the cuisine of the Iberian Peninsula is meat heavy. As such, so is our menu.

PENINSULA

BROTH, VANILLA OIL 5
SPANISH TORTILLA 11
TOMATO BREAD, ANCHOVY 11
PUFFED CHICKEN SKIN, SMOKED DATE 10
CHEWY RICE, ELDERFLOWER, ONION 11
POTATOES, RADICCHIO, PASSION FRUIT 13
TURNIP, SOUR STRAWBERRY, HORSERADISH 13
SCALLOP, BONITO, NASTURTIUM 17
OCTOPUS, CHORIZO, CRANBERRY 20
SEAWEED CRÊPE, SWEETBREADS, TROUT ROE 21
DUCK, SHIITAKE, SMOKED SCALLOP* 32
IBERICO PRESA, GOOSEBERRY* 50

APRICOT KERNEL SEMIFREDDO, CAVIAR, TOASTED POTATO 11

Lustau Oloroso 'Don Nuño' 12

FROZEN CHERRY & ALMOND CREAM PUFF 11

Lustau Vermut Blanco 12

PEAR, WHITE CHOCOLATE, VERMOUTH 11

LaCuesta Vermut, Reserva Blanco 12

EXECUTIVE CHEF JAKE HOWELL



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE NOTE: NOT ALL INGREDIENTS ARE LISTED. PLEASE LET US KNOW OF ANY ALLERGIES BEFORE YOU ORDER.