

SMALL PLATES

- Spanish Olives** tangerine marinated/ pickled garlic/ country bread/ E.V.O.O. 5
- Shrimp ala Plancha** grilled lemon thyme vinaigrette/ smoked sea salt 7
- Pickled Escabeche Veggies** green herb aioli 4
- Moroccan-Marinated Beef Kabobs** (3) salsa romesco 9
- Patatas Bravas** crispy leeks/ spicy garlic harissa 4
- Garbanzos a la Castellana** chickpea puree/ cucumbers/ roasted garlic/ red peppers/ E.V.O.O. 7
- Cider Braised Pork Spareribs** house chili rubbed/ apple cider barbeque sauce 8
- Baquerone Pintxos** Spanish white anchovy, olives/ red pepper toast 6
- Albondigas** pork, beef & lamb braised meatballs/ manchego cheese/ sherry pan drippings 7
- Semolina-Dusted Calamari Frito** gremolata/ fried basil/ lemon aioli & roasted tomato sauce 8
- Shaved Jamón** Spanish E.V.O.O./ cracked tellicherry 12

ENSALADAS Y SOPAS

- Chef-Inspired "Warm" Soup** 5
- Bluebonnet Salad**/ Hydroponic Bluebonnet lettuces/ house made granola/ goat cheese/ dried fruit/ citrus dijon vinaigrette 8
- Contessa Salad**/ baby romaine/ roma tomatoes/ cucumbers/ carrot/ herb croutes/ shaved manchego kalamata olives/ buttermilk tarragon dressing 9
- Warm Spinach & Chorizo Salad** / pepper dew peppers/ tobacco onions/ red wine vinaigrette 8
- Organic "Caprese" Salad**/ organic vine-ripe tomatoes/ hand-pulled mozzarella/ basil pesto/ balsamic reduction 10

PAELLA

- Paella Valencia** Traditional Spanish Paella from the Valencia region/ chicken/ chorizo/ clams/ mussels/ shrimp/ scallop/ calamari/ vegetables & saffron rice 24
- Squid "Ink" Paella** Seafood Paella/ grilled lobster tail/ shrimp/ mussels/ clams/ fried calamari/ squid ink Valencia rice/ lemon aioli 25
- Farmers Market Paella** Tomato/ eggplant/ mushrooms/ red bell peppers/ artichokes/ white beans/ saffron rice/ white truffle oil/ bluebonnet arugula 19

LARGE PLATES

- Seared Muscovy Duck Breast**/ cranberry goat cheese sweet potato gratin/ vegetable of the moment/ blood orange molasses 23
- Grilled Salmon**/ cannellini bean & Spanish chorizo ragout/ piquillo pepper vinaigrette/ arugula 19
- Zarzuela La Catalana** "Spanish shellfish stew"/ shrimp/ scallops/ clams/ lobster/ smoked mussels & rouille 25
- Beef Tenderloin**/ fruta mustarda/ smoked gouda polenta / grilled asparagus/ roasted shallot demi glace 28
- "Fish of the Moment"**/ Our Chef's ever-changing creation MP
- Cornish Game Hen Cocido**/ Rioja wine/ pancetta/ forest mushrooms/ pine nuts/ crispy olive oil bread pudding/ caramelized cauliflower 19
- Kurobuta Pork Rib Chop**/ horseradish yukon gold mashed potatoes/ caramelized brussel sprouts/ lardons & sage/ apple cider reduction 21
- Grilled Ribeye**/ manchego cheese potato gratin/ haricot verts/ kalamata olive tapenade butter 31