

Add Flavor the Spanish Way, Everyday!

Chef Katie Button and Félix Meana



Menu

Anna de Codorníu Blanc de Blancs NV, DO Cava

Tabla de Jamón y Quesos

*Acorn-fed 100% Ibérico ham, Spanish cheese, confit
piquillo peppers, picos crackers*

Celeste Verdejo Sur Lies 2020, DO Rueda

Vinagreta de Jerez

*An all-purpose vinaigrette made with Sherry vinegar,
anchovies and olive oil, paired with roasted seasonal
vegetables and topped with ñora chili flakes*

Parés Baltà Amphora Xarel.lo 2021, DO Penedés

Picada de Marconas y Olivas sobre Pescado

*Bright and flavorful picada of Marcona almonds, herbs
and olives, served over baked fish*

Viña Ardanza 2015, DOCa Rioja

Polvorones

Crumbly almond cookies

Magdala Orange Liqueur