

DINNER—\$55/PERSON

Plus beverage, tax, and gratuity
Available Daily at Dinner
Entire table must participate

DC
RESTAURANT
WEEK

TASTE OF SPAIN

A curated introduction to some of our favorite and most iconic Spanish ingredients. This opening course is designed as a small tasting—simple, classic flavors to set the tone for your experience.

PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

JAMÓN IBÉRICO DE BELLOTA

Hand-carved, acorn-fed Ibérico ham, aged for 48 months

AGED MANCHEGO

Hard sheep’s milk cheese from Castilla La Mancha; notes of caramel and nuts, aged 12 months

BOQUERONES CON NARANJA

Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

FIRST COURSE (PICK 2)

CAESAR SALAD* (GF)

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

FENNEL AND APPLE SALAD (GF)

Mahón cheese, walnuts, mint, citrus dressing

ESCALIVADA

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil, served with focaccia (ADD White Anchovies—6)

DÁTILES CON BEICON (GF)

Two dates stuffed with almonds and Valdeón blue cheese

CROQUETAS DE SETAS*

Three creamy mushroom croquettes with truffle allioli

CROQUETAS DE JAMÓN*

Three creamy Serrano ham croquettes

SECOND COURSE (PICK 1 VEGETABLE & 1 MEAT)

CRISPY SWEET POTATOES (GF)

“Mojo Verde,” spicy yogurt, cilantro

GRILLED BROCCOLINI (GF)

“Ajo Blanco,” sumac, golden raisins, Marcona almonds

PATATAS BRAVAS* (GF)

Crispy potatoes, salsa brava, pimentón, garlic allioli (half order)

SECRETO DE IBÉRICO* 5OZ (GF)

Seared Ibérico pork, creamy white romesco, sherry-honey reduction, patatas paja, fresh herbs

BRANDT RANCH NY STRIP* 4OZ (GF)

Seared a la Plancha, Mojo Verde, blistered shishito pepper

PAN-SEARED BLACK COD (GF)

Piquillo pepper sauce, fingerling potatoes, green beans, Champagne mustard vinaigrette

POLLO RUSTIDO (GF)

Quarter Catalan-style roasted chicken, lemon, herbs, salsa verde

THIRD COURSE (PICK 1)

CLASSIC CHURROS

Traditional fried dough dusted with, cinnamon sugar served with choice of, sauce: dulce de leche, hot chocolate, or nutella (All 3 sauces for +\$4)

ORANGE AND OLIVE OIL CAKE

Orange olive oil cake, citrus-honey yogurt

BASQUE CHOCOLATE CHEESECAKE

Macerated strawberries, chantilly cream

CREMA CATALANA

Creamy custard, lemon zest, caramelized sugar



ADD TO ANY SALAD

Avocado 5, Salmon 11, Tuna 11, Shrimp 10, Chicken 9, Steak 12

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.