

LUNCH—\$25/PERSON

Plus beverage, tax, and gratuity
Available Monday through Friday at Lunch
Entire table must participate

DC RESTAURANT WEEK

FIRST COURSE (PICK TWO)

PATATAS BRAVAS* (GF)

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

CROQUETAS DE SETAS*

Two mushroom croquettes
with trufflee allioli

CROQUETAS DE JAMÓN*

Two Serrano ham croquettes
with quince purée

TORTILLA ESPAÑOLA* (GF)

Traditional Spanish frittata of eggs,
confit potatoes, onions, garlic allioli

ESCALIVADA

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

SECOND COURSE (PICK ONE)

FENNEL AND APPLE SALAD (GF)

Mahón cheese, walnuts, mint,
citrus dressing

GRILLED GOAT CHEESE SALAD (GF)

Caña de Cabra goat cheese,
green and purple little gem lettuce,
roasted black and white grapes,
citrus-maple vinaigrette,
toasted pine nuts

ANGUS BEEF SLIDERS*

Sobrasada-bacon jam,
crispy Manchego cheese,
garlic allioli

BEEF AND PORK MEATBALLS

Tomato sauce,
sheep's milk cheese, chives

ADD TO ANY SALAD

Avocado 5, Salmon 11, Tuna 13, 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.