



GLUTEN-FREE CHEF'S TASTING

\$89pp (excludes supplemental choices)

- extras {
 - Add - JAMÓN IBÉRICO PALETILLA** (Add \$11pp)
100% Bellota, Grissini
 - Add - KALUGA CAVIAR & EGGS***
Trout Roe, Egg Yolk, Botarga Espuma (Add \$18pp)
- primero {
 - GLUTEN-FREE BREAD**
Catalan Fuet, Octopus Charcuterie, Romesco, All I Oli, Picada
- segundo {
 - BLUEFIN TUNA TARTARE 2 WAYS**
Fresh Herb Pesto, Beets + Tartare, Asparagus, Rhubarb, Mascarpone
- tercero {
 - MELÓN CON JAMÓN**
Cantaloupe, Kumquat Leche de Tigre, Puffed Quinoa, Salsa Macha
- cuarto {
 - CHAMPIS A LA PLANCHA**
Button Mushrooms, Mushroom Demi-Glace, Parsley Picada
- quinto {
 - SPANISH OCTOPUS**
Mojo Rojo, Gallega Sauce, Kale Chips
- sexto {
 - SPANISH RISOTTO**
Wild Mushrooms, Manchego, Parmesan, Bomba Rice
Or - **U10 SCALLOPS*** (Add \$18pp/2ppl Minimum)
Cordyceps Mushrooms, Leek, Shiso, Cashew-Lime Vinaigrette
- séptimo {
 - WAGYU BEEF CHEEKS***
Spanish Vermouth Sauce, Seasonal Mushrooms, Diced Potatoes
Or - **AUSTRALIAN NY STRIP WAGYU*** (Add \$35pp/2ppl Minimum)
Shishito Peppers, Ishiyaki Stone
- postre {
 - DESSERT** Chef's Choice of The Day

(Entire table participation please)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.