

CHIPOTLE-CARAMEL POPCORN . . . . .	3.50
WARM MARINATED OLIVES . . . . .	2.95
OYSTERS ON THE HALF SHELL . . . . .	3.25
PINCHO OF AVOCADO AND AVRUGA . . . . .	3.25
PINCHO OF RAPINI, WHITE BEAN PUREE AND IDIAZABAL . . . . .	3.25
"SUPERGILDA" . . . . .	4.95
PINCHO OF GAMAY-POACHED FOIE GRAS WITH PEAR MOSTARDA . . . . .	8.95
WHITE ASPARAGUS WITH GRIBICHE, AND MANCHEGO CRISP . . . . .	11.75
BELGIAN ENDIVE AND HOUSE-SMOKED TROUT SALAD WITH POMEGRANATES AND VALENTINE RADISH . . . . .	12.00
ROASTED BEET SALAD WITH KALE, CURRANTS AND MONFORTE TOSCANO CHEESE . . . . .	9.75
BRUSCHETTA OF EDAMAME, GRILLED GREEN ONIONS, MOROCCAN OLIVES AND SICILIAN TOMATOES . . . . .	9.00
SMOKED KINGFISH CEVICHE . . . . .	14.00
"PORK AND BEANS" LOCAL ORGANIC BEANS WITH ESCABECHE OF "MANITAS DE PUERCO" . . . . .	7.95
CAVA CHARCUTERIA . . . . .	17.50
SELECTION OF DRY-CURED HAM . . . . .	P.A.
CAULIFLOWER AND KABOCHA SQUASH TAGINE WITH MEDJOOOL DATES AND SPANISH SAFFRON . . . . .	9.50
FRESH CORN TAMAL WITH WILD MUSHROOMS AND PASILLA CHILE-WILD PLUM SAUCE . . . . .	8.75
SWISS CHARD WITH MARCONA ALMONDS . . . . .	7.50
EGGPLANT WITH QUESO FRESCO, HONEY AND TOMATILLO SAUCE . . . . .	9.75
ROAST BRUSSEL SPROUTS WITH BLACK GARLIC . . . . .	8.95
PAPAS FRITAS . . . . .	7.50
GRILLED SARDINES "AVALON" . . . . .	12.50
GRILLED SQUID AND FINGERLING POTATOES, GREEN ONIONS AND ROMESCO . . . . .	13.75
ROAST SABLEFISH WITH PASTEL NEGRO AND APPLES . . . . .	13.95
SALT COD CAKE WITH PIPERADE AND CHIPOTLE CREMA . . . . .	12.75
SEARED SEA SCALLOPS WITH SMOKED PARSNIP PURÉE AND FRENCH LENTILS . . . . .	22.00
VENISON ANTICUCHO WITH A WARM RED CABBAGE SALAD . . . . .	11.95
BEEF TRIPE BASQUAISE . . . . .	13.00
ROAST QUAIL FILLED WITH CHICKEN, AND SERVED WITH SAUCY, SPICY CHICKPEAS . . . . .	15.00
VEAL SWEETBREADS WITH RADICCHIO-POBLANO CHILE SALAD AND WALNUT VINAIGRETTE . . . . .	22.00
FORTY-EIGHT HOUR BEEF BRISKET OR THREE MINUTE FLATIRON STEAK WITH WHITE PURÉE AND CHIMICHURRI . . . . .	22.00

CAVA PAELLA - BOMBA RICE SIMMERED WITH CHICKEN,  
OCTOPUS, CLAMS, CHORIZO, CHICKPEAS AND LEEKS . . . . . PER PERSON 32.00

TO ACCOMPANY THIS PAELLA, WE SUGGEST  
LOPEZ DE HEREDIA VINA GRAVONIA 2001 WHITE RIOJA  
FOR ITS TEXTURE AND CLEANSING ACIDITY . . . . . 85.00

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**OR JUST LET US COOK FOR YOU**  
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WE ARE NOW SERVING VIVREAU HOUSE-FILTERED WATER:  
SPARKLING OR STILL . . . . . PER PERSON 3.00