



## LUNCH MENU

- Sopa del día  
-10
- Vianda chips and gandules escabeche  
-8
- Hummus & pan de agua  
-8
- Confit cured olives, roasted garlic, pan de agua  
-10
- Aguadillana salad, lechuga del país, lemon vinaigrette,  
hummus, encurtido  
-15
- Antipasto- hummus, jam, piquillo, backyard veggies,  
vianda chips, manchego, pan agrio  
-20
- Cheese platter- Isabelino goat cheese, Petit Basque, Hom-  
boldt Fog baguette, iberico fig jam  
-24
- Smoked salmon, Aguadillana salad, red onions, vianda  
chips  
-22
- Shrimp ajillo, tostones, romesco, crema de aguacate  
-24
- Croquetas de serrano, honey aioli, romesco  
-16
- Pesca al mojo isleno, cassava  
-20
- Fritangas- surtido frituras, romesco, chicharrones  
-20
- Pumpkin risotto, crema cilantro, sunflower sprouts  
-22
- Shrimp rolls salad sandwich  
-22
- Fresh catch fish club, tartar sauce, arrugula, encurtido  
-20
- Free range chicken breast, sweet potato, compressed plums  
-26
- Cast iron Burger, 8oz 90% lean meat. Choice of onions,  
piquillo, bacon, Swiss o cheddar  
-18
- Flap meat steak wrap, romesco, cilantro mint  
-20
- Fried kan kan chop 1 1/2#, arroz con tocino, amarillos  
a caballo  
30

### ¡Buen Provecho!

“Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may  
increase your risk of food borne illness”