

BAR SNACKS

- OLIVES** house roasted, herbs, citrus, garlic 9.5
PAN CON TOMATE grilled bread, garlic, evoo 7.
15 MONTH JAMON SERRANO
thinly sliced, Marconas, grilled bread 24.
ANCHOVIES
boquerones, anchoa, pickled shallots, green olive aioli 10.

TAPAS

- COUNTRY BREAD**
garlic confit, roasted red pepper, evoo 6.5
WHIPPED FETA
fermented honey, black pepper, grilled pita 17.
FALL SQUASH & BURRATTA
roasted, sherry syrup, dill, sage, pepitas 13.
WARM HUMMUS
spinach, garlic, cumin, lemon, grilled pita 11.
ARTICHOKE HEARTS
confit, grilled, aioli, charred lemon 18.
PATATAS BRAVAS salsa brava, aioli 10.
CROQUETTAS
jamón Serrano fritters, smoked tomato aioli 11.
CRISPY BRUSSEL SPROUTS
pimenton honey 10.
MENESTRA roasted seasonal veggies, jamón, 13.
+ **FRIED EGG** 1.5
SETAS a la PLANCHA garlic, green onion, parsley 12.
+ **FRIED EGG** 1.5
SWORDFISH PICADILLO
char-grilled, skewered, red chimichurri, sofrito aioli 22.
CRISPY CALAMARI
hot cherry peppers, smoked pepper aioli 17.
GAMBAS a la PLANCHA
pimenton, parsley, garlic, chili, aioli, grilled bread 21.
SMOKED CHICKEN THIGH
feta brined, saffron braised cabbage & apple 17.
SMOKED BERKSHIRE PORK BELLY
grilled, mirin-black garlic glaze 14.
LAMB CHULETAS
porcini crust, char-grilled, local arugula chimichurri 25.

SALADS

ENSALADA MIXTA
Fletcher Family Farms romaine, tomato,
olives, onion, vinaigrette 14.

ABDELLA STREET
Fletcher Family Farms greens, tomato,
avocado, palm hearts, pickled shallots,
Manchego, sherry vinaigrette 12.

LARGE PLATES

CRISPY CHICKEN A LA PLANCHA
potatoes, hot cherry pepper jus 31.

PAELLA
sofrito, shrimp, mussels, calamari,
chicken, chorizo, Calasparra rice, saffron broth 60.

WAGYU BAVETTE a la PLANCHA
9 oz. confit shallot, tomato-saffron butter 42..

DULCE

BURNT BASQUE CHEESECAKE
brulee sugar, Bordeaux cherries 14.

OG BREAD PUDDING
chocolate-chocolate, dulce de leche, chantilly,
candied piment d'espelette almonds 11.

OLIVE OIL CAKE
Vermouth citrus rosemary glaze 11.