Lunch Menu

Alma de España
SPANISH TAPAS & GRILL

TAPAS

Ensalada de Cogollos Asados *12*
Grilled baby romaine with toasted micas, trout roe and boquerones vinaigrette.
***Add** Tuna 10* ***Add** Chicken 8*

Ostras al Azafran *2 each*
Baked oysters with saffron butter and local orange sauce.
Add Caviar **10**

Gazpacho 12
Grilled tomato soup with migas.

Crema de calabaza *12*
Pumpkin cream and poached egg.

Croquetas de Jamon *8*
Spanish Ham croquettes with serrano, iberico ham and garlic aioli.
Add Manchego Truffle 5

Croquetas de Setas 8
Wild mushrooms croquettes with porccini, truffle and saffron aioli.
Add Manchego Truffle 5

Atun en Escabeche 15
Marinated tuna with passion fruit escabeche, ajada chili oil.

Broccolini Asado *16*
Grilled brocolini with wallnut romesco sauce and manchego cheese.

Tortilla Espanola 12
Spanish potato omelet with tomato sauce, foam garlic aioli, and microgreens.
Add Caviar **10** **Add** Iberico Ham 8

Carpaccio 27
Wagyu beef with saffron aioli and truffled manchego cheese.

Cordero con Romesco 25
Lamb with wallnut romesco and garlic aioli.

Patatas Bravas 14
Crispy potatoes with spicy tomato sauce and garlic aioli.
Add Serrano ham **8**

PAELLAS

Paella de Madrid 40 / 60
Green Paella with seasonal vegetables and mushrooms.

Paella Valenciana 45 / 67
Traditional Paella with chicken , chorizo, mushrooms and snap peas.

Paella Ibiza 49 / 75
Seafood Paella with shrimp, mussels, baby scallops and roasted tomatoes.
Add Lobster MP

PLATOS FUERTES

Lomo Bajo de Vaca 26
8 oz New York strip steak with, confit potatoes and chimichurri.

Cordero con Romesco y broccolini 25
Lamb with wallnut romesco, broccolini and aioli.

Fish of the day with mallorquina sauce 25
Wood-grilled with Mallorquina sauce and seasonal vegetables.

Menu

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TAPAS

Ensalada de Cogollos Asados *15*
Grilled baby romaine with toasted micas, trout roe and boquerones vinaigrette

Ostras al Azafran *20/39*
Baked oysters with saffron butter and local orange sauce.
Add Caviar **10 /15**

Gazpacho con langosta 17
Grilled tomato soup with Lobster.

Crema de calabaza con Langosta *17*
Pumpkin cream with Maine Lobster and poached egg.

Croquetas de Jamon *14*
Spanish Ham croquettes with serrano and iberico ham and garlic aioli.
Add Manchego Truffle 5

Croquetas de Setas *14*
Wild mushrooms croquettes with porccini, truffle and saffron aioli.
Add Manchego Truffle 5

Atun en Escabeche *25*
Marinated tuna with passion fruit escabeche, ajada chili oil.

Broccolini Asado *16*
Grilled brocolini with wallnut romesco sauce and manchego cheese.

Gambas al Ajillo 25
Jumbo prawn, garlic sauce and grilled ciabatta.

Tortilla Espanola 15
Spanish potato omelet with tomato sauce, foam garlic aioli, and microgreens.
Add Caviar **10**
Iberico Ham **8**

Carpaccio 27
Wagyu beef with saffron aioli and truffled manchego cheese.

Cordero con Romesco 25
Lamb with wallnut romesco and garlic aioli.

Pulpo a la Gallega 25
Spanish style octopus with confit potatoes, aioli, sweet paprika and olive tapenade.

Patatas Bravas 14
Crispy potatoes with spicy tomato sauce and garlic aioli.
Add Serrano ham **8**

Secreto Ibérico 25
Flavor-rich Ibérico pork, grilled over a wood fire, served with potato cake.

Setas grilleadas con mojo verde 16
Grilled mushrooms with a traditional Spanish green mojo sauce, served with crispy potatoes.

Carrillada de Castilla 29
Braised beef cheeks with mashed potatoes, roasted squash, and onion rings.

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CHARCUTERIA

Original Spanish Iberico Ham *35*
Enjoy tableside ham. Iberico ham carved by our skilled master carver with ciabatta bread.

Chef's Selection *35*
Trio of Cheeses, Jamon Iberico, Jamon serrano and chorizo Iberico. Served with marcona almonds, olives, and guava paste.
Add **1 oz** of caviar with churros **75**

PAELLAS

Paella de Madrid 47 / 73
Green Paella with seasonal vegetables and mushrooms.

Paella Valenciana 51 / 72
Traditional Paella with chicken , chorizo, mushrooms and snap peas.

Paella Ibiza 57 / 88
Seafood Paella with shrimp, mussels, baby scallops and roasted tomatoes.
Add Lobster MP

Paella de Sarrión 80/140
Rice with mushrooms, porcini, black truffle table side and safroon aioli — a unique flavor to share and enjoy.

PLATOS FUERTES
Main Cources

Lomo Bajo de Vaca 69
New York strip steak with bone marrow, confit potatoes and chimichurri.

Branzino a la Donostierra 52
Pan seared branzino, Basque style.

POSTRES
Desserts

Natilla de Mango 13
Creamy mango with coconut foam.

Churros con salsa de Caramelo 15
Churros Served with caramel, chocolate and guava sauces.

Flan de Chocolate y Ron 12
Chocolate, coconut and rum flan.

Tarta de Queso al Estilo Vasco 13
Basque style burnt cheesecake with guava sauce.

Helado de la Casa 12
House made ice cream (3 scoops)

Sorbete de la casa 12
House made sorbet (3 scoops)

By Executive Chef & Owner
ELIER RODRIGUEZ
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VINO
WHITE WINE

	Glass	Bottle
Cava Brut, *Chic Barcelona, SP*	(split) 12	48
Cava Rose, *Codorniu ARS, SP*		55
Rueda White, *Honoro Vera,* SP	14	48
Albariño, Kentia, SP	15	55
Chardonnay, Bezel by Cakebread, Ca	16	58
Chardonnay, 20000 Leguas, SP	15	56
Sauvignon Blanc, Yealand, NZ	15	48
Verdejo, *Arindo, SP*	15	52
Pinot Grigio, Caposaldo, IT	15	48
Pinot Gris, Sweet Cheeks, IT	15	52
TempranilloBlanco, Fdez de Pierola,SP	15	52
Tempranillo Blanco, Carlos Seres, SP	15	55
Rose , Maison Saleya, Provence, FR	16	56
Rose , Baron de Ley, SP	15	54
Rose , Ruth Fernandez, SP	14	52
Godello, Alvaredos - Hobbs, SP	16	60
Verdejo, Ramon Bilbao, SP		57
Albarino, Mar de Frades, SP		62
Sauvignon Blanc, dealcoholized,Chavin Zero,FR		52
Godello, Emilio Moro Polvorete, SP		55
Chardonay, Triga , SP		105
Chardonay, ZD, Carneros, CA		120

DESSERT WINE

	GLASS	BOTTLE
FYA, Semi- Dulce, Rioja, SP	*14*	54
BIN 27, Reserve Port, *Fonseca, PO*	*15*	59
Croft, Port, 10 Years **Pedro Ximenez 15 YR Sherry,** *Williams &Humbert, Jerez, Sp*	15	59
Oloroso 15 YR Sherry, *Williams &Humbert, Jerez, Sp*	*15*	59
Vermut, Bruno Marino, SP	14	54

WINE COCKTAILS

Red Sangria	*14*
White Sangria	*14*
Sherry Tinto de Verano	*14*
Alma Mojito	*16*

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VINO
RED WINE

	Glass	Bottle
Garnacha, Honoro Vera, SP	14	48
Tempranillo, Honoro Vera, SP	14	48
Pinot Noir, *Firesteed Pinot, OR*	14	52
Red Blend, *Bluegray Priorat, SP*	15	56
Monastrell Mouvedre, *Juan Gil, SP*	15	56
Blue Label Red Blend, Juan Gil, SP		105
Tempranillo, Emilio Moro, SP		75
Tempranillo, Finca Resalso, SP	15	58
Tempranillo Crianza, *12 Linajes, SP*	16	60
Garnacha &Tempranillo, Barambam, SP		85
Tempranillo, *12 Linajes Gran Reserva, SP*		99
Tempranillo, Finca Penamayor Gran Reserva, SP		87
Malbec, *Luigi Bosca, AR*	15	52
Monastrell, Tarima Hill, SP		58
Cabernet Sauvignon, *Martin Ray, Napa, Ca*	15	56
Tempranillo, La Felisa, Emilio Moro, SP		107
Tempranillo, Malleolus, Emilio Moro SP		120
Tempranillo Gran Reserva, Ramon Bilbao, SP		115
Tempranillo Gran Reserva, *Baron de Ley, SP*		148
Tempranillo, Mirto, Baron Bilbao, SP		175
Tempranillo, Malleolus de Valderramiro, SP		270
Cabernet Sauvignon, *Hall, Napa CA*		165
Cabernet Sauvignon, *Silver Oak, Alexander Valley, CA*		218
Tempranillo, Vega Sicilia, Sp		325

CERVEZA
BEER

Corona	7
Victoria	7
Modelo Negro	7
Modelo Especial	7
Stella Artois	7
Stella Artois NA	7
Mahou	7
Michelob Ultra	6
IPA	6

NON- ALCOHOLIC

Saratoga *Still Water*	9
Saratoga Sparkling Water	9
Coca - Cola	4
Diet Coca - Cola	4
Sprite	4
Espresso	7
Capuccino	7