

julian serrano *Tapas*

pica-picas

piparras handmade

artisan peppers, vinegar, salt

marinated olives

mediterranean mix

marcona almonds

queen of almonds from spain

soup & salad

sopa de setas

mushroom soup, croutons

beet gazpacho

chilled vegetable soup, pipirrana

ensalada mixta

mixed greens, artichoke, olive, tomato, roasted pepper

vegetables

spanish tortilla*

potatoes, organic eggs, onion, paprika aioli

asparagus a la plancha

green asparagus, almonds, romesco sauce

brava potatoes*

spicy tomato sauce, aioli

ensalada de garbanzo

chickpea, bell pepper, cucumber, citrus vinaigrette

setas a la plancha

desert moon mushrooms, roasted onion purée

poached egg, manchego cheese

add caviar

shishito peppers

sea salt, lemon

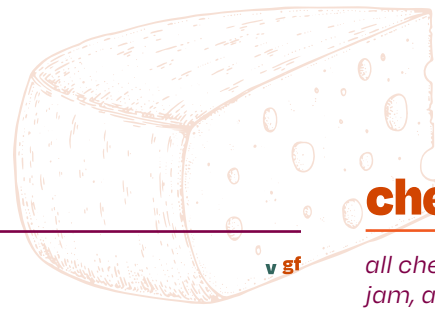
pan con tomate

fresh tomato, cristal bread

add manchego cheese or "pata negra" ham

mushroom risotto

mixed mushrooms, aged manchego cheese



cheese & charcuterie

v gf

all cheese and charcuterie are served with assorted nuts, fruit jam, artisan bread, and fresh tomato

v gf

ibérico bellota "pata negra" ham

black label acorn-fed ibérico ham

v gf

cheese platter

chef's selection of assorted cheese

bone-in serrano ham

12-month aged dry cured ham

salchichón de cebo

spanish summer sausage

chorizo de cebo

spicy pork sausage

lomo de cebo

cured pork loin

paella

please allow 45–60 minutes to prepare

valencia*

chicken, chorizo, morcilla, saffron, vegetables

mixta*

lobster, mussels, shrimp, chicken, chorizo, vegetables, saffron

verdura

seasonal vegetables, saffron

negra*

calamari, mussels, shrimp, vegetables, squid ink, saffron, aioli

ibérico*

boneless ibérico ribs, chorizo, wild mushroom, bell pepper, aioli

mariscos*

scallop, shrimp, calamari, mussels, lobster stock

ceviche

shrimp ceviche*

cilantro, cucumber, avocado

white fish tiradito*

whitefish, scallop, prickly pear vin, cucumber, radish

add caviar

meat

airbreads*

manchego, jamon iberico de bellota

add caviar

chicken croquetas*

béchamel, paprika aioli

pollo al ajillo

airline chicken breast, black garlic purée, piquillo pepper, rosemary demi

filet & shrimp*

mushroom demi, roasted pepper

chorizo*

spanish pork chorizo, honey, potato purée

stuffed dates

medjool dates, goat cheese, apple purée, bacon

lamb chops*

potato, carrot, cipollini onion, rosemary demi, aioli

filet & majon*

mushroom demi, saffron honey

albondigas

tenderloin meatballs, tomato sauce

pepitos

pork sausage, brioche, piquillo, iberico lardo, piparra

carilladas

braised pork cheek, red wine jus, white beans, chorizo

cochinillo

portioned crispy roasted suckling pig, broccolini

surf & turf*

filet, lobster, mushroom demi, asparagus, potato

serrano tender*

foie gras, beef tenderloin, white chocolate brioche

secreto*

8 oz. iberico secreto, mojo picon, honey aioli, salsa verde

tin cans

gf

imported from spain, served with artisan bread, fresh tomato, lemon, salt

anchoas

wild-caught salted anchovies, olive oil

bonito reserva familia

yellowfin tuna, olive oil

sardinas

wild-caught sardines, olive oil

mejillones en escabeche

mussels, paprika, olive oil

seafood

gambas al ajillo

sautéed shrimp, garlic, chili

pulpo a la gallega

octopus, potato, spanish paprika

tuna cones*

cucumber, rocoto mayo, guacamole, wasabi aioli

branzino en salsa verde*

branzino, salsa verde, pea, piquillo, pea tendrils

seared scallops*

apple butter, caramelized apple

boquerones

white anchovies, piquillo pepper, artisan bread

bunuelos de pulpo

fried octopus, scallion, salsa brava, mojo picon

chef's specialties

whole cochinillo

whole 8 lb. crispy roasted suckling pig, broccolini
45–60 min preparation

bistec a la parrilla*

potato purée, piquillo pepper, mojo rojo aioli

julian serrano *Tapas*

cocktails

red sangria

red wine and muscat, orange, lemon, apple cinnamon

berry sangria

muscat, mixed berries, lemon, orange

seasonal sangria

seasonal fruits

incendio de España

tequila, pineapple, lemon, aperol, habanero-agave

flor de verano

gin, pomegranate, simple syrup, lime, edible flower

pina smash

vodka, pineapple purée, simple syrup, lemon, mint

agua de serrano

spiced rum, citrónge, cava, orange, habanero-agave

beer

DOMESTIC

Elysian Space Dust, IPA

Fat Tire, Amber Ale

Sierra Nevada, Pale Ale

Dogfish Head 60 Minute, IPA

O'Doul's, Non-alcoholic

Blue Moon Belgian White

IMPORTED

Corona

Mexico

Guinness

Ireland

Modelo Especial

Mexico

Stella Artois Gluten-Free Cider

Belgium

sangria pitcher

housemade sangria served in a glass pitcher designed to serve 5-6 people

red sangria

red wine and muscat, orange, lemon, apple, cinnamon

berry sangria

muscat, mixed berries, lemon, orange

seasonal sangria

white wine, seasonal fruits

fortified dry sherry

Palamino Fino

Tio Pepe, Jerez de la Frontera, Spain

Manzanilla Pasada

Equipo Navazos No. 60 "Bota Punta"
Sanlúcar de Barrameda Spain

dessert wine

Tokaji

Royal Tokaji, 5 Puttonyos Aszu, Hungary

Porto Fonseca

20-Year-Old, Aged Tawny Port, Douro Portugal

Pedro Ximénez

San Emilio Solera, Lustau, Jerez-Xérèz-Sherry, Spain

gin and tonic

Indulge in a personalized gin and tonic table side experience, with an opportunity to select from a range of premium brands for your customization.

wine by the glass

WHITE WINE

Albariño

Burgáns, Rías Baixas, Spain

Hondarrabi Zuri

Berroia, Bizkaiko Txakolina, Spain

Godello

El Zarzal, Emilio Moro, Bierzo, Spain

Viura

Contino, CVNE, Rioja Blanco, Spain

Sauvignon Blanc

Cloudy Bay, Marlborough, New Zealand

Chardonnay

Ferrari-Carano, Sonoma County, California

Riesling Kabinett

Dr. Loosen, 'Wehlener Sonnenuhr', Mosel, Germany

ROSÉ WINE

Peyrassol

Réserve Des Templiers, Côtes de Provence, France

RED WINE

Pinot Noir

Failla, Sonoma Coast, California

Red Blend

Trésor, Ferrari-Carano, Sonoma County, California

Tempranillo Blend

Beronia, Rioja Reserva, Spain

Tempranillo

Celeste, Torres, Ribera del Duero Crianza, Spain

Garnacha

Honoro Vera, Bodegas Ateca, Calatayud, Spain

Cabernet Sauvignon

Justin, Paso Robles, California

Malbec

Catena, High Mountain Vines, Mendoza, Argentina

SPARKLING WINE

Champagne

Pierre Gimonnet, Blanc de Blancs, 1er Cru, NV

Champagne Rosé

G.H. Mumm Grand Cordon Rosé

Cava

Juvé y Camps, Brut Nature Gran Reserva, Penedés, Spain

Cava Rosado

Mont Marcal, Penedés, Spain

beverages

Soda

coke, diet coke, sprite, mr. pibb, lemonade, fanta orange, root beer

Tea & Juice

iced black tea, apple juice, house pressed pineapple juice, cranberry juice

Non-alcoholic Sangria

non-alcoholic red sangria made with seasonal juices

Limonada Serrano

mint, flavored fever-tree tonic, ginger beer

dessert

homemade churros

fried spanish pastries, spicy hot chocolate

sorbet & gelato

daily selections

classic cheesecake

cinnamon graham cracker, saffron dulce de leche

torta de santiago

almond cake, turrón ice cream

crema catalana

orange blossom crème brûlée

mantecada con helado

citrus mantecada cookie, almond ice cream, yogurt, membrillo



ESPAÑA