

# LIGHT & REFRESHING

Pan Con Tomate Ciabatta, Garlic, Tomato	14
Chef Selection of Cured Meats & Cheeses Pickled Vegetables and Honey	28
Roasted Garlic Hummus, Tomato & Olive Salad, Feta Vegetable Crudité, Naan Bread	22
Rosemary Rolls Citrus Herb Butter	14
Tuna Tartare* Fresno Pepper, Sherry, Citrus Peel, Olive Oil, Cucumber, Avocado Mousse	26
Key West Whitefish Ceviche* Leche De Tigre, Chalaca, Red Onion, Cancha	26
Seafood Platter* King Crab, Winnao Oysters, Jumbo Shrimp, Ceviche, Tune Tartare, Mignonette Pearl	90
Add On Osetra Caviar*	MP

# MARKET GREENS

Ensalada Vasca Heirloom Tomatoes, Olives, Croutons,	24
Cucumbers, Manchego Shavings, Asparag	jus,
Sherry Vinaigrette	
Pesto Burrata Salad	24
Exotic Baby Greens, Seasonal Fruit, Marco	ona
Almonds, Aged Sherry Vinaigrette	

#### Caesar Salad Kale and Romaine, Heirloom Tomatoes, Aged Parmesan, Garlic Croutons

Salad Enhancements	
Mary's Organic Chicken Breast	16
Atlantic Salmon	20
Florida Shrimp	20

# GOLDEN & CRISPY

Padron Peppers	14
Lemon, Aioli, Pink Peppercorn Salt	
Patatas Bravas	14
New Potatoes, Garlic Aioli, Pimentón De	
La Vera	
Crispy Artichokes &	
Chistorra Basque Sausage	16
Bravas Charred Spanish Octopus	20
Smoked Paprika, Fingerling Potatoes,	
Lemon Vinaigrette, Olive Oil	

# GRILLED & ROASTED

Florida Red Snapper	48
Vegetable Escabeche, Boniato Pu	urée, Herb Oil
Bacalao A La Vizcaina	52
Grilled Artichoke, Pepper Tomato	Sauce
Citrus Achiote Rubbed Pollo A Half Chicken, Baby Potato Smash Pan Jus	
Braised Short Rib	48
Polenta, Roasted Vegetables, Re	d Wine Jus
Arroz De Mariscos Bay Scallops, Shrimp and Octop Broth, Escalivada, Garlic Aioli	56 us, Saffron
Pappardelle Basque Style Pip Sweet Peppers, Tomatoes, Aspar Wild Mushrooms, Idiazabal	

# **BUTCHER'S BLOCK**

1855 8oz Grilled Filet	64
Prime NY Strip 12oz	78
Txuleta Grilled Bone In Ribeye 24oz Shishito, Caramelized Onion Jus, 2 Sides	
Add On	
Blue Cheese	7
Florida Shrimp	20
Bay Scallops	18
Extra Sauce	4

#### **SIDES**

Patatas Bravas	14
Chili Flake Parmesan Roasted Broccolini	14
Garlic Mashed Potatoes	12
Truffle Fries	16
Garlic Butter Wild Mushrooms	16
Short Rib Mac & Cheese	16

# **DESSERT**

Burnt Basque Cheesecake Berry Compote, Citrus	16
Dark Chocolate Lava Cake Valrhona Dark Chocolate, Kataifi, Pistachio Gelato & Textures	16
Manchego & Guava Paleta Manchego Cheese Mousse, Guava Gel, White Chocolate, Coffee Sponge, Milk Crumble	16
Freshly Baked Cookies	14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. An automatic service charge of 18% will be applied to your check.

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