

Soup

Gazpacho Andaluz with Cucumber Relish 11

Iberico Bone Broth with White Beans & Chorizo 12

Salads

House: Baby Arugula & Belgian Endive with Monte Enebro Goat Cheese 15
Piquillo Peppers & an Almond-Garlic Vinaigrette

Romaine Salad with Spanish Anchovies, 6-month Manchego Cheese & Quail Egg 18

Frisée Salad with Bacon Lardons, Poached Egg & Dijon Vinaigrette 14

Appetizers

Three-Citrus Scottish Salmon Belly Ceviche 17

Jumbo Shrimp sautéed with Roasted & Fresh Garlic in Olive Oil 22

Grilled Spanish Octopus, Galician-style, with Fingerlings & Pimentón 22

Seared Foie Gras with Pain Perdu 29

Duck Confit with Poached Egg, Smoked Bacon, Onion & Hunter's Sauce 21

Escargots in Basil-Garlic Butter on Toasted Baguette 16

Roasted Piquillo Peppers with Suckling Pig, Jamón Serrano & Manchego Cheese 20
on Saffron & Piquillo Cream Sauces

La Tabla: Jamón Serrano, Chorizo de Soria & Salchichon de Vic
Pâté de Campagne with Pickled Shallots & Cornichons, 6-month Manchego 26

Jamón Iberico de Bellota, 1.5 ounces, on Pan de Cristal con Tomate 37

Pan de Cristal with Spanish EVOO & Balsamic Reduction 5
Toasted Baguette with Butter 2

Please no Split Soups, Salads, Appetizers or Entrées

7/2024 For conservation, Water Service available only upon request.

In consideration of our guests, we request that all electronic devices be on mute and cell phone use limited to outside. Thank you.

For Parties of 6 or more, 20% Gratuity will be added.

Entrées

Angeles' Paella: Jumbo Shrimp, Calamari, Black Mussels, Chicken, Pork & Beef 35

(3) Seared Dry Sea Scallops & (2) Jumbo Gulf Shrimp 48
with Caviar Beurre Blanc & Saffron Cream over Lemon-Leek Risotto

Seafood Black Rice with Jumbo Shrimp, Jumbo Lump Crab 44
Octopus, Black Mussels & Baby Squid with House-made Garlic Aioli

Gulf Red Snapper with Jumbo Lump Crab, Lemon Beurre Blanc 48
Jamón Iberico de Bellota on Haricots Verts sautéed with Grape Tomatoes & Shallots

Grilled Rainbow Trout Fillet with Jumbo Shrimp & Creamy Anchovy Sauce 36
over Pearl CousCous sautéed with Spinach, Red Bell, Garlic & Kalamata Olives

Crispy Seared Scottish Salmon with Tarragon Beurre Blanc 32
on Cauliflower Purée, Cauliflower Florets & Blistered Cherry Tomatoes

(2) Semi-boneless Jumbo Texas Quail filled with Wild Mushrooms & Jamón Serrano 42
with Hunter's Sauce & Baby Carrots

Roasted Pekin Duck Breast 'Latin Quarter' 39
with Fingerling Potatoes, Quartered Romas & Onion in Demi-glaze

Braised Rabbit Leg with Creamy Mustard Sauce over Buttered Linguini 33

Cochinillo: Suckling Pig with Apple Purée & White Bean Stew 49

Grilled Hereford Beef Filet over Manchego Mashed Potatoes 48
with Roquefort Cream & Crispy Onions

Roasted Open-Range Australian Lamb Chops 55
Rich Lamb Jus, Sautéed Spinach & Goat Cheese Potato Cake

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