

# julian serrano

## •SOUPS AND SALAD•

- lobster gazpacho** | traditional chilled spanish soup | lobster meat 11  
**fisherman's soup** | shrimp | mussels | clam | whitefish | sofrito 14  
**wild mushroom soup** | shiitake | crimini | oyster | foie gras cream 11  
**lobster salad** | chilled lobster claw | baby heirloom tomatoes | red onion 14  
**golden and red beet salad** | frisee | citrus | beet syrup | dehydrated orange 12  
**mixed baby romaine salad** | cabrales cheese | walnuts | red onion | piquillo pepper 10  
**goat cheese salad** | mixed greens | romesco | mint | grilled green onions | tomatoes 10

## •NEW TAPAS•

- ahi tuna tempura** | avocado and mango ensaladilla | ahi tartare | wasabi foam 15  
**avocado cannelloni** | scottish salmon | wakame seaweed | rocoto mayo 14  
**salmon roulade** | house-cured salmon | rocoto mayo | tartar sauce 12  
**tuna-raspberry skewer** | ahi tuna | "molecular" raspberry | wasabi | sesame seed 14  
**lobster-pineapple skewer** | lobster tail | "molecular" pineapple | sesame oil 14  
**bacalao a la gabardina** | atlantic cod | rocoto mayo | tempura batter 10  
**huevos estrellados** | fried potatoes | eggs | imported spanish pork chorizo 9  
**coca mallorquina** | spanish pizza | sobrasada | mahon cheese 12  
**coca vegetarian** | spanish pizza | alioli | tomato | onion | pisto 12  
**egg potato and morcilla** | potato foam | sautéed mushrooms | manchego air 12  
**misty garden salad** | chicken breast | tomatoes | micro green onions | micro benitade | dijon mustard | worcestershire 12  
**egg ravioli** | jidori egg yolk | applewood bacon | fillo dough 8

## •VEGETARIAN•

- brava potatoes** | spicy tomato | alioli sauce 8  
**sautéed baby spinach** | pine nuts | raisins | apple | shallots 8  
**stuffed piquillo peppers** | goat cheese | mushrooms 10  
**escalivada** | eggplant | red pepper | tomato | onion 8  
**creamy risotto** | wild mushroom | manchego cheese | natural jus 10  
**pan manchego** | toasted bread | fresh garlic tomato sauce | one-year-old manchego cheese 8  
**spanish tortilla** | potatoes | eggs | onions 8  
**pan tomate** | toasted bread | fresh garlic tomato sauce 6  
**sautéed padron peppers** | imported mini green peppers | e.v.o.o. | sea salt 8  
**marinated olives** 4  
**roasted marcona almonds** | sea salt | sunflower oil 6

## •CHEESE AND CHARCUTERIE•

**cheese platter** | caña de cabra: soft goat's milk | one-year-old manchego: sheep's milk | cabrales: cow's milk | la serena: soft sheep's milk 14

**spanish charcuterie platter** | chorizo: salamanca | salchichon: granada | sobrasada: mallorca | lomo embuchado: salamanca 14

**imported spanish serrano ham** | serrano aged 18 months: redondo iglesias | garlic tomato sauce 14

**imported spanish "pata negra" ham** | the most delicious ham in the world | garlic tomato sauce 38

**lomo iberico de bellota** | cured Iberian pork loin | garlic tomato sauce 38

please inform your server of any food allergies | 18% gratuity will be added to parties of eight or more

## •CEVICHEs AND SEAFOOD•

**white ceviche** | fresh white fish | red onion | rocoto pepper | cilantro | lime juice 10

**mixed seafood ceviche** | shrimp | white fish | octopus | cilantro | lime juice 14

**tuna cones** | ahi tartare | cucumber | crispy won ton | avocado | ponzu 14

**steamed mussels** | shallot and garlic | brandy | natural jus 9

**gambas** | sautéed shrimp | garlic | arbol chilis 12

**gambas a la plancha** | head-on prawn | maldon salt | lemon garlic oil dressing 25

**seared scallop** | romesco sauce 12

**octopus** | potatoes | spanish paprika 12

**fried calamari** | fried calamari | alioli sauce 14

**fresh calamari a la plancha** | lemon parsley e.v.o.o. | caramelized onions 14

**mediterranean bass** | donostiarra sauce | tomato confit | arbol chili | garlic 14

**salmon with truffle** | truffle béchamel | portabello mushroom 12

**white anchovy fillets** | piquillo pepper | crouton | parsley oil 12

**black rice** | fresh calamari | lobster meat | sofrito | squid ink 12

**angulas al ajillo** | baby eels | garlic oil | arbol chile pepper 16

**monkfish and pisto** | seared monkfish | eggplant | zucchini | tomato 14

## •MEAT AND POULTRY•

**traditional spanish chicken croquetas** | chicken | béchamel 10

**chicken chilindron** | ragout of peppers tomato and iberico ham 12

**stuffed dates** | almond | applewood bacon wrapped | spicy piquillo pepper sauce 8

**pintxo de moruno** | marinated pork loin | pancetta | toasted cous cous 12

**pintxo de chorizos** | mini spanish pork chorizo | garlic mashed potatoes | garlic sauce 12

**albondigas** | beef and pork meatballs | tomato | sherry sauce 12

**beef and cheese** | prime tenderloin | cheese | honey | pecans 17

**grilled angus flat iron steak** | japanese eggplant | mushroom demi 14

**grilled lamb chop** | alioli sauce | rosemary sauce 16

**black pig pintxo** | Iberian pork shoulder meat | caramelized onion | 18

**conejo al ajillo** | rabbit | garlic | extra virgin olive oil mashed potatoes 14

**montado serrano** | imported serrano ham | fresh tomato sauce | toasted bread 12

## •PAELLAS•

paellas take 35 minutes to prepare | portions are designed for two people | larger paellas can be made for larger groups

**valenciana** | chicken | rabbit | spanish pork chorizo | vegetables | saffron rice 45

**marinera** | calamari | shrimp | mussels | monkfish | vegetables | saffron rice 45

**mixed paella** | lobster | mussels | chicken | spanish pork chorizo | vegetables | saffron rice 50

**rosellat** | shrimp | monkfish | angel hair pasta | paella pan style 40

## •PLATOS GRANDES•

**mariscada** | lobster tail | head-on shrimp | scallop | mussels | clams | savory meringue 35

**lubina “rias baixas”** | mediterranean sea bass | caramelized onions | boiled potato | paprika 28

**chicken breast** | a la plancha | sautéed potatoes | spanish pork chorizo | roasted red peppers 24

**pork chop** | sous vide organic pork chop | “pisto serrano” | dijon mustard sauce | wonton chips 28

**mar y montaña** | surf and turf | filet mignon | head-on shrimp a la plancha 45

**colorado lamb chops** | chuletas de cordero | potatoes and onions confitadas | rosemary sauce 30

**RESTAURANT RESERVATIONS: 877.230.2742**