

julian serrano

•VEGETARIAN•

- stuffed piquillo peppers** | goat cheese | mushrooms 10
- creamy risotto** | wild mushroom | manchego | natural jus 10
- pan manchego** | toasted bread | fresh tomato sauce | one-year-old manchego cheese 8
- spanish tortilla** | potatoes | eggs | onion 8
- apple-manchego salad** | chives | balsamic vinaigrette 10
- 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
- mixed baby romaine salad** | cabrales cheese | walnuts | red onion | piquillo pepper 10
(vegan with no cheese)
- brava potatoes** | spicy tomato | alioli sauce 8
(vegan without the alioli sauce)
- jumbo spanish white asparagus** | foam of mango and mayo 12
(vegan with no sauce)

•VEGAN•

- roasted red pepper salad** | baby lettuce | imported sherry vinaigrette 9
- pan tomate** | toasted bread | fresh tomato sauce 6
- sautéed padron peppers** | imported mini green peppers | e.v.o.o. | maldon salt 8
- marinated olives** 3
- sautéed baby spinach** | pine nuts | raisins | apple | shallots 8
- roasted marcona almonds** | sea salt | sunflower oil 6
- lobster gazpacho** | traditional chilled spanish soup with lobster meat 11
(vegan with no lobster)

•VEGAN ENTREE•

- vegetable paella** | seasonal vegetables | saffron rice 40

RESTAURANT RESERVATIONS: 877.230.2742