

SANGRIA

- ROBUST RED ~ \$16
- SEASONAL WHITE ~ \$16

COCKTAILS

SERVED UP ~ \$16

SKINNY MARINNY
reposado tequila, house
made Spanish curacao,
lime, sriracha salt

BEE’S KNEES
gin, pear liqueur,
lemon shrub, honey,
absinthe, BGB pear bitters

NUBE NUEVE
meyer lemon vodka,
Reserva Blanco vermouth,
lemon, honey, cava

SPANISH MARTINI
Gin Mare, Vermut Lacuesta
Blanco, BGB celery bitters,
Spanish pepperoncini

ON THE ROCKS ~ \$16

PINK GINTONICA
pink gin, tonic, blood orange,
BGB rose bitters,
dragon fruit

SAVANNAH NIGHTS
mezcal, hibiscus
yellow chartreuse,
lemon & lime,
BGB orange bitters,
ginger beer

LA PRIMA
Oaxacan gin, cappelletti,
lemon, agave,
pink peppercorn,
grapefruit sparkling soda

PINEAPPLE EXPRESS
rum, pineapple & mint shrub,
lime, club soda

BOOZY ~ \$16

HOUSE NEGRONI
Spanish gin,
Bonanto aperitivo,
La Copa Rojo vermouth,
orange twist

BLACK OLD FASHIONED
bourbon, Avena,
cinnamon & maple shrub,
BGB orange bitters

WHITE NEGRONI
Spanish gin,
Luxardo Bitter Bianco,
Vermouth Bianco,
hopped grapefruit bitters



COCKTAILS & WOOD GRILL
CALI • ESPAÑA

RAW

- *TODAY’S OYSTERS (3) ~ \$15
pink peppercorn mignonette,
sea grapes, scallion
- **SMOKED SCALLOP TARTARE ~ \$23
piparras peppers, preserved lemon,
pine nuts, pine needle oil, taro root chip,
little gems
- CURED SPANISH MEATS ~ \$37
chefs selection of cured meats
and house pickled vegetables, baguette

TRIO OF PINTXOS ~ \$18
jamon wrapped dates,
peach & herbed goat cheese,
porkybelly & pickled cherry

HOUSE MADE HEARTH BREAD ~ \$12
romesco, harissa, herbed butter

VEG

- MIJO MORDEDURAS ~ \$14
warm marinated olives,
roasted Marcona almonds,
piquillo and manchego skewer
- EGGPLANT CHIPS ~ \$16
chili honey, smoked maldon salt
- PATATAS BRAVAS ~ \$15
romesco, sherry aioli, chili oil
- BLISTERD SHISHITOS~ \$13
fennel pollen, espelette, smoked maldon, EVOO
- GRILLED PEACH & TOMATO SALAD~ \$22
cucumber, chorizo crumble, burrata
daikon sprouts, sherry gastrique, tarragon oil
- **GRILLED SPANISH CAESAR ~ \$18
anchovy vinaigrette, bocarones,
breakfast radish, Manchego, grilled crutons
- MARKET SALAD ~ \$17
arugula, apricot, feta, shaved fennel,
almonds, XO sherry vinaigrette
- LOCAL MELON GAZPACHO ~ \$18
purple basil, crispy salchichon
spiced pistachio, lemon zest

SEA

- AHI CRUDO ~ \$26
watrmelon coulis, avocado mousse, fresno pepper
seaweed crisp, black garlic molasses
- **SEARED SCALLOPS (3) ~ \$22
iberico lardo, corn puree,
olive crumble, chorizo oil
- WOOD GRILLED OCTOPUS ~ \$20
potatoes, romanesco, mojo rojo,
charred leek oil, watercress
- FRIED GREEN TOMATO TOSTADA~ \$23
octopus & halibut ceviche, poblano pepper
red onion, celery, cilantro, chipotle aioli
- GAMBAS AL PIL ~ \$23
prawns, garlic, paprika, cayenne,
fresh herbs, lemon, grilled bread

MEAT

- CROQUETTE DE JAMON ~ \$17
potato, manchego, truffle, jamon Iberico,
black garlic aioli, mojo picon
- **LAMB LOLLIPOPS ~ \$11.5 PER PIECE
roasted summer squash, confit cherry tomatoes,
smoked chimichurri, anchovy aioli
- SHORT RIB STUFFED PIQUILLO PEPPERS ~ \$25
black garlic jus, rice, Manchego,
bread crumbs

LARGE PLATES

- FLATBREAD OF THE DAY ~ \$21
chef’s rotating flatbread
- ROTISSARIE POLLO AL AJILLO ~ \$32
half chicken, piparras peppers, lemon, bell peppers,
onions, fresh herbs
- PESCADO AL HORNO ~ \$38
whole branzino, grilled zucchini, lemon,
guajillo vinaigrette, thyme & tarragon
- **DOUBLE CUT TOMAHAWK PORKCHOP~ \$68
gigante beans, purple snap peas, chorizo
rainbow chard, green apple fennel salad
sherry gastrique
- MIJO PAELLA ~ Small \$37 | Large \$52
clams, mussels, prawns, chicken, chorizo,
saffron, tomato ~ Add Lobster + MKT \$
- MIJO SEASONAL TAGINE ~ \$28
seasonal veg, cous cous, saffron
almonds, mojo verde

i SALUD!

CORTE MADERA, CALIFORNIA

*Served raw or undercooked or contain raw or undercooked ingredients.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
We add an optional 5% surcharge to all checks to help offset rising min. wages, living wages for our kitchen staff, and subsidized health insurance for our employees.