

PARA COMENZAR

*"pintxos", or basque bar bites
(2 pieces per order)*

romanesco . 10

grilled spiced romanesco, salsa verde, piparra peppers (vg, gf)

aceitunas marinado . 8

marinated spanish olives, citrus, espelette (vg, gf)

coronilla de higado . 10

chicken liver mousse, sherry shallots, prunes

bacalao . 13

whipped salt cod, lemon oil, baguette

cangrejo en piquillo . 16

scarlet crab, aioli, pimenton, chive (gf)

empanadillas . 8

mini empanadas, sofrito, chickpeas, txistorra, mojo rojo

brochetas de cordero . 14

roasted lamb, moorish spice, mojo verde (gf)

pintxos matrimonio . 6

beer crackers, cantabrian anchovies, boquerones, salsa verde butter

ENTRADAS

ensalada verde . 18

local gem lettuce, soft herbs, shaved onion, walnut crumble, green goddess dressing (v)

hongos a la brasa . 19

grilled maitake mushrooms, salsa de cebolla, mojo verde (vg, gf)

nuestra tortilla . 17

spanish frittata, leek sofrito (v, gf)

achicoria . 20

treviso, mustard vinaigrette, valdeon cheese, hazelnut, chive (v,gf)

calamares en su tinta . 28

grilled squid, tomatoes, squid ink, crispy potatoes, pickled peppers (gf)

batata . 17

tempura battered sweet potato, pumpkin seed butter, spanish five spice, lime (v)

PRINCIPALES

butifarra . 36

pork sausage, stewed navy beans, salsa verde (gf)

calabazza asada . 24

roasted squash, brown butter, salsa matcha, idiazabal cheese (v, gf)

hipogloso a la plancha . 42

roasted halibut, wilted greens, fried potatoes, salsa choron (gf)

pollo con piperrada . 39

hearth roasted half chicken, piperrada, mustard jus (gf)

bife a la brasa . MP

dry-aged beef, beef jus (gf)
truffle supplement available upon request

POSTRES

tarta de queso y calabaza. 14

fino sherry caramel, olive oil (v,gf)

manzanas asadas. 16

frangipane stuffed apples, pedro ximenez caramel, honey almond ice cream (v)

algunas mas . 13

torched marshmallow, chocolate sorbet, almond

queso y membrillo . 18

chef's weekly selection, preserved fruit, marcona almonds (v, gf)

chef's selection . 85

wine pairing . 35

our chef's selection consists of 5 courses, served tapas style, dessert included
wine pairings are hand selected from our house wine list.

we proudly work with the following local farms and purveyors:

Fisheye Farms, Guernsey Dairy, HiO Farm, Creekstone Farms, Marrow Detroit Provisions, Motor City Seafood, Order Up Organics, Welcher, Cold Frame

please ask your server about menu items that are cooked to order.

consuming undercooked meat or eggs may increase your risk of foodborne illness.

(gf - gluten free, v - vegetarian, vg - vegan)

LEÑA