

FOR THE TABLE

MARINATED OLIVES 9

*SPANISH CHARCUTIERE 24

Chef's selection of three meats and three cheeses, nuts, flat bread, fruit, and sweet jam.

SPANISH BREAD BOARD 12

House made focaccia bread, oil, olives, salmorejo, + manchengo

R O O T E D

CRISPY BRUSSELS 11

Pancetta and honey

PATATAS BRAVAS 8

Spiced crispy potatoes, with a smoked harissa aioli

BABAGANOUSH 12

served with crispy pita

HOUSE HUMMUS 11

topped with crispy chick peas, served with lavash

KALE SALAD 14

Massaged kale with Orange Vinaigrette , figs, green apple, grape tomatoes, pickled onions and feta

ROCKIN' TO THE BEET 12

Marinated beets, arugula, goat cheese, roasted pistachios, blood orange vinaigrette, local honey

SOPA DEL DIA 10

Crab + Asparagus Bisque with black pepper

ARANCINI 15

Aborio rice, parmigiano reggiano, asiago and mozzarella cheese , red pepper culls, saffron aioli

L A N D

ALBONDIGAS 13

Marinated Spanish meatballs in a flavorful tomato sauce

CONVOLUTED CURRY 16

marinated chicken, tikka curry, topped with raita and kachumber salad, served over pita

TRUFFLE RAVIOLI 15

Four truffle & wild mushroom filled ravioli, drizzled with brown butter and topped with fresh herbs

PINCHOS RIBS 16

Slow braised short ribs in a sherry spiked glaze

BEEF SAMOSAS 16

3 small beef samosas served with sweet chili oil

LOTUS BUNS 15

steam buns filled with crispy Korean bbq pork belly, cucumber salad and sriracha aioli

CHAMPINONES AL AJILLO 11

Traditional Spanish style garlic mushrooms in oil, served with house focaccia

S E A

OYSTERS ON THE HALF SHELL 4 ea.

"Naked Jade" served with house made mignonette and saltines

GAMBAS AL AJILLO 16

Spanish shrimp with garlic, oil, and Spanish spices.

CEVICHE DE CAMARON 14

shrimp ceviche served with crispy tostones

CALAMARI 13

crispy calamari, served over salmorejo with a cilantro aioli

PULPO A LA PLANCHA 18

Grilled octopus served over parsnip puree, with heirloom cherry tomatoes, and crispy potatoes

TUNA TARTARE 18

Ahi Tuna, red onions, & capers, served with lavash

CRISPY FRIED SOFT SHELL CRAB 18

Black Garlic Aioli, grape tomato salad

E N T R E E S

12OZ RIBEYE STEAK AU POIVRE 52

Seared ribeye steak with a Au Poivre Sauce, served with crispy potatoes & chef's choice veggies

SOFT SHELL CRAB AL NERO \$32

panko crusted and fried soft shell crab, garlic, parmesan, capers, and roasted red peppers tossed in squid ink pasta

MISO SALMON 36

Miso glazed salmon served with forbidden rice and baby bok choy

PAELLA FOR TWO 62

Halibut, shrimp, and blue crab served over saffron rice filled with pimentos, tomatoes, onions and aromatic spices.

ENCOCADO DE PESCADO 42

Seared Seabass in an Ecuadorian stew with pepper and tomatoes, served with rice and goat cheese stuffed sweet plantains.

COGNAC FILET MIGNON 58

Cognac demi reduction, roasted veggies

STUBBORN SEEDS

EST.

2023

At Mill Creek