

Chef Experience

*Enjoy Chef Gus Trejo's selection of daily offerings that touch on local, seasonal, and unique flavors to **savor**, that will provide you with an experience you will want to **share**.*

Cocas

A Spanish Flatbread with Flavorful Toppings

Andalucía

roasted garlic, heirloom tomato, fresh Belfiore mozzarella
14.

Don Esteban

wilted greens, chorizo rioja, golden raisins, toasted pine nuts
16.

Samfaina

farmers cheese, eggplant, peppers, fennel, zucchini, squash, tomato
16.

Casa Munras

fresh burrata, tapenade
8.

Today's Offering

Cotoletta alla Milanese

breaded beef cutlet, heirloom tomato, Caña de Oveja, saba
32.

Paellas

A regional dish from Valencia, Spain, Paella refers to the type of pan used to cook the rice over an open flame.

Chef Gus shares his love for this traditional dish by using daily harvest of vegetables to enhance the Paella expericne.

The Harvest

free-range chicken, caggiano sausage **GF**
36.

Del Rancho

duck breast, duck confit, duck egg **GF**
38.

Del Mar

prawns, clams, mussels **GF**
36.

Paella Negra Mixta

duck, sausage, clams, mussels, prawns
42.