

MEZCLA

STARTERS

SOUP DU JOUR 8

Chef's Creation

MEZCLA SALAD 12

Mesclun Greens | Shaved Root Vegetables | Heirloom Tomatoes
Dried Cranberries | Orange Segments | Maple-Cumin Vinaigrette

CHARCUTERIE BOARD 22

Serrano Ham | Hatch Green Chile Sausage | "Murcia" Goat Cheese in Red Wine
Manchego | Tomato Chutney | Marinated Vegetables | Fresh Fruit | Crostini

CHICKPEA & MANCHEGO CHEESE CROQUETTES 12

Pimento Aioli | Avocado Purée | Baby Greens

FISH TACOS 17

Beer Battered Cod | Corn Tortillas | Spanish Slaw | Burnt Avocado | Tomatillo Salsa

CAESAR SALAD 10

Romaine Lettuce | Shaved Parmesan | House-Made Crostini

SPANISH FLATBREAD 14

Garlic Cream Sauce | Chorizo Ibérico | Oaxaca Cheese | Red Onion | Tomato
Arugula | Extra Virgin Olive Oil

ENTRÉES

FILETE 42

Beef Tenderloin | Potato Paillason | Mushroom Ragout
Serrano Ham Wrapped Asparagus | Crispy Shallots | Bordelaise Sauce

MUSHROOM & CHICKEN RISOTTO 34

Wild Mushrooms | Bacon | Green Peas | Chorizo Jus

CHULETA DE CERDO 36

Bone in Pork Chop | Patatas Bravas | Braised Swiss Chard | Compressed Apples | Cider Reduction

ALMOND CRUSTED SALMON 32

Butternut Squash Goat Cheese Polenta | Charred Leek | Sautéed Spinach
Chipotle-Lime Sauce | Chorizo Oil

SPANISH PASTA 20

Campanelle | Chorizo Ibérico | Poblano Peppers | Tomato Sauce | Shaved Manchego

DESSERTS

CHOCOLATE CATALANA 12

Caramelized Sugar | Fresh Berries | Candied Orange

BASQUE CHEESECAKE 12

Macerated Berries | Mesilla Pecan Crumble | Whipped Cream

SPANISH ALMOND CAKE 12

Caramelized Apples | Almond Crumble | Vanilla Gelato | Fresh Berries