

GRAND MESON DE LOS SANTOS

Spanish Tapas Culinary Pop-Up
October 30-November 1, 2026

PLATOS FRÍOS

Steak Tartare 22

Marinated Filet Mignon, Toast Points, Egg Yolk

Boquerones Con Naranja 15

Pickled White Anchovies, Orange, Olive Oil, Cracked Black Pepper

Labne 12

Housemade Labne, Herbed Kamut Flatbread, Olives

Burrata 12

Baby Arugula, Blistered Tomatoes, Basil Oil, Balsamic Glaze

PLATOS CALIENTES

Fried Brussels Sprouts 12

Bacon Hot Honey, Toasted Marcona Almonds

Steamed Mussels 17

White Wine, Garlic, Chorizo, Grilled Baguette Slices

Grilled Octopus 19

Marinated, Grilled, Parsnip Puree, Tapenade

Chicken Satays 13

Tenderloins, Shwarma Spices, Warm Apricot Glaze

Patatas Bravas 15

Crispy Fried Local Potatoes, Spicy Sauce, Garlic Aioli

Fried Calamari 14

Lightly Breaded, Spicy Tomato Sauce, Lemon-Garlic Aioli, Pepperoncini

Chicharron 17

Crispy Pork Belly, Adobo White Beans, Salsa Verde

Paella 25

Saffron Rice, Shrimp, Chorizo, Cod, Mussels

Roasted Cauliflower 15

Romesco Sauce, Basil Oil

Gambas al Ajillo 17

Garlic Shrimp, Lemon, Crushed Red Pepper, White Wine, Parsley

Lamb & Chorizo Meatballs 22

House-ground Lamb, Chorizo, Mint Demi, Pickled Radish

DULCES

Basque Cheesecake 12

Traditional Crustless Cheesecake

Crème Catalan 13

Baked Custard with Vanilla Bean

Rice Pudding 12

Cinnamon and Citrus

Olive Oil Cake 13

Rich and Dense, Grand Marnier, Orange Glaze

Menu subject to change