

WBG

WINES BY THE GLASS

Sparkling

KILA CAVA BRUT, 2022 - MACABEO · XAREL-LO · PARELLADA - Penedès - 12
RAVENTOS I BLANC BLANC DE BLANCS, 2023 - XAREL-LO · MACABEO · PARELLADA - Penedès - 15
PERE MATA CAVA BRUT CUPADA ROSÉ, 2023 - MACABEO · PARELLADA · XAREL-LO · MONASTRELL - Penedès - 14

Crisp Bright Whites

TXOMIN ETXANIZ GETARIAKO, 2025 - HONDARRABI ZURI - Txakoli - 13
MARTÍNSANCHO, 2022 · VERDEJO · Rueda - 12
BODEGAS LA VAL 'ARANTEI', 2023 - ALBARIÑO - Rias Baixas - 15
FINCA REBORDA A TELLEIRA, 2024 - GODELLO - Ribeiro - 15
BOTANI SIERRAS DE MALAGA, 2024 - OLD VINE MOSCATEL - Málaga - 13

Rich Textured Whites

PANORAMICO, 2021 - VIURA · MALVASIA - Rioja - 20

Rosé & Orange

BODEGAS MUGA ROSADO, 2024 - GARNACHA · VIURA · TEMPRANILLO - Rioja - 11
PARAJES DEL VALLE, 2024 - MACABEO - Manchuela - 14

Light Savory Reds

GRANITE PROJECT "GRANITO DE GREDOS", - GRENACHE - Sierra de Gredos - 15
DECENDIENTES DE J. PALACIOS, 2023 - MENCIA- Bierzo - 17
CAN SUMOI, 2023 - SUMOLL · GARNATXA - Penedès - 16

Bold Structured Reds

QUINTA SARDONIA 'SARDON', 2023 - TINTO FINO · SYRAH · GRENACHE - Castilla y León - 13
BODEGAS RAMIREZ DE LA PISCINA CRIANZA, 2020 - TEMPRANILLO - Rioja Crianza - 12
LA RIOJA ALTA 'ALBERDI' RESERVA, 2020 - TEMPRANILLO - Rioja Reserva - 18

Signature Cocktails

-15

¡Mucha Novia?

hibiscus tequila, raspberry sumac, red vermouth, lemon

Guanabana Daiquiri

white rum, salted guanabana mango, amontillado sherry, lime

Apasionada Margarita

blanco tequila, passionfruit coconut, lime

Amapola

strawberry mezcál, aperol, white vermouth, lemon

Mi Sherry Amor

bourbon, cacao nib, px sherry, mole bitters

Fresa Bonita

vodka, picuillo pepper strawberry, saffron, lemon

Porrón Star Martini

gin, kiwi tomato fino sherry, dry vermouth, orange bitters

Sanguina Smash

bourbon, montenegro, blood orange, mint

Solera Fantasy

oloroso, fino & px sheries, malted fig marmalade

Daliamotxo

spanish red wine, dr pepper, red vermouth, lime, soda

G&T

Lola Flores

mahon gin, thomas handy tonic water

Clara Campoamor

bcn gin, bonanto aperitivo, thomas handy tonic water

Queen Isabella

gin mare, lime, thomas handy tonic water

SANGRIAS

Sangria Rosada

spanish rose wine, creme de peche, dry curacao, strawberries, honey

Sangria Tinta

spanish red wine, dry curacao, blackberries, honey

Sangria Blanca

spanish white wine, st. elder, citrus

SPIRIT-FREE -12

Bayá Conmigo

giffard n/a aperitivo, raspberry sumac, cherry blossom tonic

Siesta Spritz

giffard n/a aperitivo, pink grapefruit soda, orange

Different Here

passionfruit coconut, mango soda, lime

Guanabana Julep

guanabana mango, mint, lime, soda

BEER

Drafts

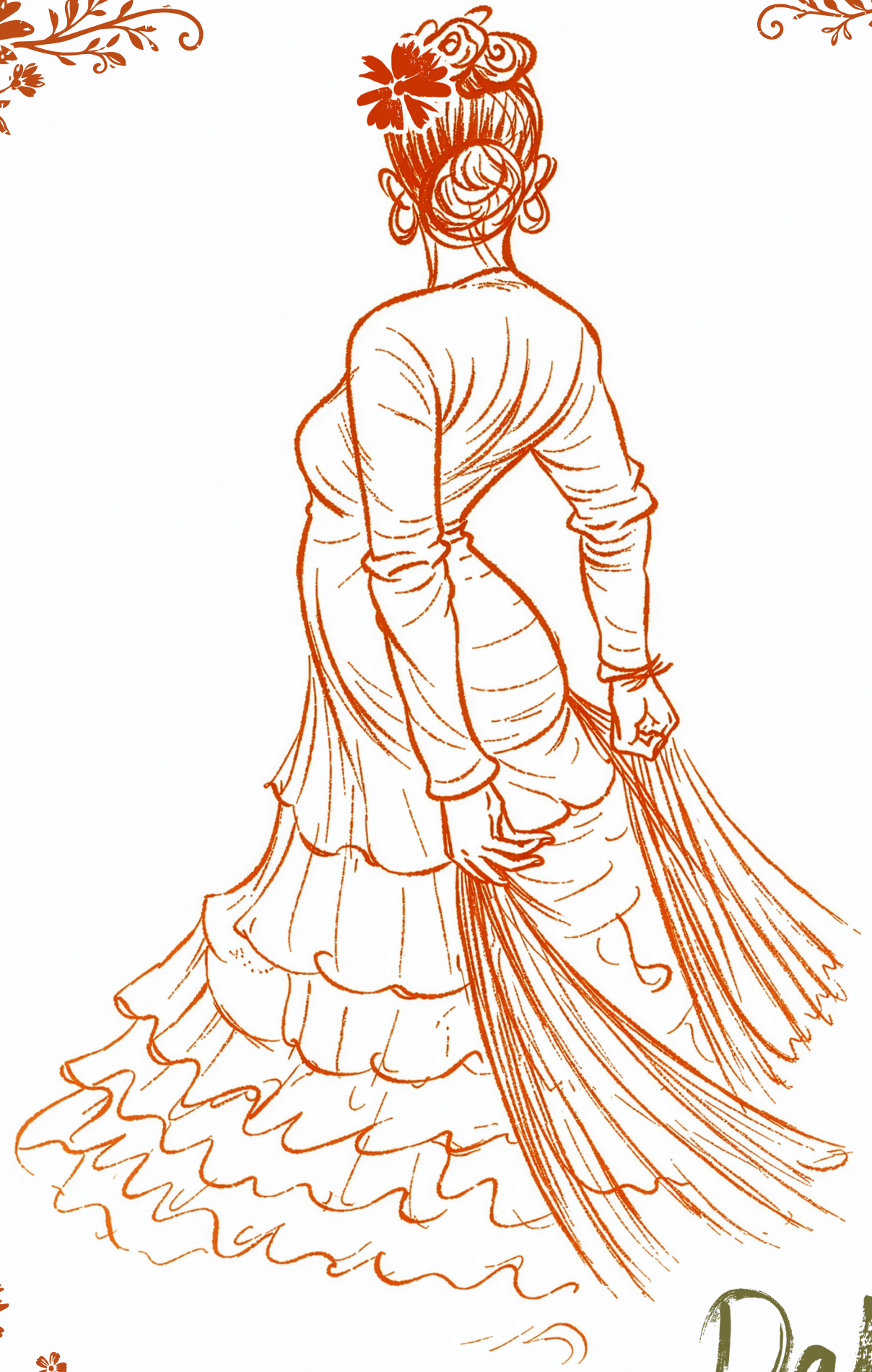
Mahou San Miguel - 10
Estrella Galicia - 10

Ciders

Artifact Cider Long Way Back - 10
Isastegi Sagardo - 35
Eric Bordelet Poire Authentique - 44

Bottles/Cans

Estrella Especial - 10
Allagash White - 12
Oxbow dry hopped farmhouse - 11
Founders All Day Session IPA - 10
Mighty Squirrel Cloud Candy - 11
Heady Topper IPA - 15
Founders breakfast stout - 11
Estrella Damm Daura GF Beer - 10



Dalia
RESTAURANTE

Tapas

Del Mar

Gambas al Ajillo - red shrimp, garlic & pimenton - 16

Calamares "Dan Dan" - sobrasada & almond - 17

Pulpo Carpaccio - Spanish octopus, sobrasada & serrano XO - 15

Mejillones a la Brasa - PEI mussels, cockles, salsa verde & pan de cristal - 14

* **Churro** - crab & caviar - 14

Matrimonio - tomato conserva & anchovy - 10

Del Jardin

Patatas Bravas - layered potato, aioli & salsa bravas - 9

* **Setas y Huevo** - mushroom, egg yolk & eel sauce - 15

Empanada de Seta - oyster mushroom, garlic & herbs - 12

Guisantes a la Brasa - charred snap peas & burnt orange chimichurri - 12

Pan Con Tomate - 9

add jamon +6 • add anchovy +4
add tinned fish +6

De la Tierra

Dates - sobrasada, membrillo & valdeón espuma - 9

Bikini - ham, comté & truffle - 12

Patatas Chips - jamón ibérico - 22
(add caviar - 20)

Txistorra - stewed mini chorizo, cider reduction & charred pineapple - 12

Croquetas de Pollo - black truffle & idiazabal - 10

Croquetas de Jamón - charred membrillo - 10

Txistorra "Hot Dog" - chorizo, peppers & onions - 10

* **Hamburguesitas** - wagyu beef, oxtail marmalade, quick pickle, mahon & aioli - 16

Queso de Cabra - stuffed goat cheese, piquillo & PX sherry - 12

* **Tortilla Española** - egg & potato omelet, chorizo ibérico & aioli - 10

* **Tartar de Vaca** - raw wagyu beef, saffron yolk, sherry & caviar - 16



CRUDOS DEL MAR

* **Lubina Tartare** - sea bass, horchata & pomegranate - 15

* **Bluefin Tuna** - blood orange, black olive & kumquat - 21

* **Hamachi** - sherry ponzu, figs & ginger - 16

* **Tartar de Atún.** - spicy tuna & bergamot - 20

* **Razor Clam** - yuzu kosho & apple - 11

Pan de la Casa

-15

Pan Frito - smoked butter

Pan de Cristal - sesame eggplant

* These items may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy before ordering.



ROBATA

(a la brasa)

* **Pluma Iberico**

iberico pork, passionfruit caramel & quince jam - 18

* **Wagyu Sirloin**

triple seared, sherry fino, aged soy, px reductio & egg yolk - 24

Costilla de Puerco

Berkshire pork ribs, spicy membrillo & za'atar - 16

* **Wagyu Rib Cap**

sherry ponzu, chimichurri - 24

* **Scallop**

morcilla chili crisp & sherry soubise - 16

Confit Cabbage

black garlic aioli & puffed rice - 12

Prawns

sobrasada butter - 16

Pulpo

Espelette vinaigrette - 16



FEASTS (shareable entrees)



* **Wagyu Ribeye Filet**

12 oz. Westholme, olive oil mashed potatoes, smoked mushroom jus - 90

Whole Bronzino

charred pepper emulsion, snap peas, tomatoes & chimichurri - 45

* **Brandt Tomahawk**

40 oz. dry aged, loaded baked potato, piquillo peppers, marrow butter - 170

Paella

Verduras - mushroom, spring onion & snap peas - 24 / 44

Valencia - chicken, chorizo & shellfish - 28 / 52

Pollo - chicken, vino tinto, mushrooms & Ibérico pork - 25 / 48