

Crudos Raw Bar

* Mariscada 🌿	
Oysters, Crab, Shrimp, Hamachi	52
Mariscada Real	102
* Ostras 🌿 ½ Dozen/Dozen	18/36
Oysters, Cocktail Sauce, Mignonette	
* Hamachi 🌿	12
Hamachi, Eggplant, Foie Gras, Celery, Apple	
Cangrejo	60
King Crab	
* Por Pieza	
Shrimp Cocktail	3
Oyster	3
Caviar	
Siberian Sturgeon	173/oz
Israel Russian Osetra	192/oz
Italian Beluga Hybrid	355/oz

Para Picar Tapas

Aceitunas 🌿🌿	4
Traditional Basque Marinated Olives	
Almendras Saladas 🌿🌿	7
Salted Marcona Almonds	
Avellanas 🌿	3
House Spiced Hazelnuts	
Dátiles 🌿	10
Medjool Dates, Almond, Bacon, Maple, Tamarind	
Huevos 🌿	5
Chorizo Spice Deviled Eggs, Salmon Roe, Seaweed	
Pan Con Tomate	6
Grilled Bread, Tomato Pulp 🌿🌿	
Y Manchego 🌿🌿	9
Y Jamón de Bellota	17
Croquetas	9
Ham Croquettes, Salbixada	
Gambas 🌿	13
Shrimp, Egg Yolk, Chili, Celery Root Chips	
Cerdo	15
Pork Belly, Rhubarb, Hazelnuts	
Patatas Bravas 🌿🌿	11
Potato, Chipotle Aioli, Paprika Tomato Sauce, Cornichons	
Pimientos 🌿	14
Peppers, Chorizo de Bilbao, Sea Salt	
Cocas 🌿	13
Flatbread, Smoked Goat Cheese, Piperade, Basil	

Raciones Small Plates

Pulpo 🌿	14
Octopus, Paprika, Garbanzo Beans	
Coliflor 🌿🌿	12
Fried Cauliflower, Caper, Egg	
Higado	19
Foie Gras, Figs, Sherry	
Zanahoria 🌿🌿	14
Baby Carrots, Turmeric Vinaigrette, Puffed Quinoa	
* Carne 🌿	18
Beef Carpaccio, Cauliflower, Mushroom Ketchup	
Brócoli Gazpacho 🌿🌿	14
Chilled Broccoli Soup, Garroxta Ice Cream	



Parrilla Grill

CREEKSTONE (Arkansas City, KS) 🌿

* Filet	52
8oz, Prime	
* Bone In Filet	68
12oz, Prime	
* NY Strip	48
12oz, Prime	
* Bone In Ribeye	69
16oz, Prime, 30 Day Dry Aged	
* Porterhouse	116
32oz, Prime	

MIYAZAKI WAGYU BEEF (Miyazaki, Japan) 🌿

* A-5 Wagyu Beef	30/oz
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ANDERSON RANCHES (Brownsville, OR) 🌿

* Lamb Rack	48
14oz, Grass Fed	

CHACINERIAS DIAZ, EXTREMADURA (Spain)

* Iberico Pork Chop	48
12oz	

Langosta (Maine) 🌿	60
1.25lb. Whole Lobster	

Adiciones Additions 🌿

Shrimp	12
Melted Blue	6
Foie Gras	18

Salsas Sauces 🌿

Bernesa	4
Rioja	4
Jerez	4
Verde	4
Capa Steak Sauce	4
Truffle Brown Butter	4

Embutidos/ Quesos

Spanish Charcuterie & Cheeses

Jamón de Bellota 🌿	39
Acorn Fed Black-Hoof Jamón Iberico	
Embutidos	22
Chef's Selection of Artisan Cured Meats	
Quesos	20
Chef's Selection of Artisan Cheeses	

Ensaladas Salads

Ensalada de Tomate 🌿🌿	11
Tomato, Cucumber, Smoked Garlic Vinaigrette	
Ensalada Anchoa 🌿	12
Kale, Shaved Brussels Sprouts, Anchovy Emulsion, Gooseberries	
Ensalada Verde 🌿🌿	12
Watercress, Fennel, Marcona Almonds, Blackberries, Lemon Vinaigrette	

Entrantes Entrées

Pescado Al Pil Pil 🌿	37
Olive Oil Poached Seasonal Fish, Summer Vegetables	
* Pato	38
Duck Breast, Seasonal Fruit, Almond Spaetzle, Foie Gras Emulsion	
Pollo 🌿	32
Chicken Breast, Potato, Chorizo, Truffle, Mustard Crème	
Berenjenas con Miel 🌿	28
Fried Eggplant, Honey, Couscous, Queso Fresco	

Verduras Vegetables 🌿🌿

Maíz	11
Corn, Polenta, Pedro Ximenez	
Setas	11
Mushroom, Sabayon	
Patatas	11
Yukon Gold, Brown Butter	
Espárragos	12
Asparagus, Preserved Lemon, Truffle	
Brócoli	11
Broccoli, Chili Flakes, Garlic	

🌿 Gluten Free Selection | 🌿 Vegetarian Selection

Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Restaurant Chef *Gabriel Massip*

La Hora Feliz

Happy Hour

Sunday - Thursday | 5-7pm *Capa Lounge ONLY

Tapas 5

Cerdo | Pork Belly, Rhubarb, Hazelnuts
Croquetas | Ham Croquettes, Salbixada
Gambas | Shrimp, Egg Yolk, Chili, Celery Root Chips
Patatas Bravas | Potato, Chipotle Aioli,
Paprika Tomato Sauce, Cornichons
Pimientos | Peppers, Chorizo

Vino de España 9

Sparkling

Raventós I Blanc 'L'hereu' Blanc de blancs
Conca Del Rio Anoia

White

Txakoli | Ameztoi, Getariako
Verdejo | Nisia, Rueda, Spain
Albariño | Pazo Das Bruxas, Rias Baixas, Spain
Godello | Bodegas Avancia, Valderorras
Rioja Blanco | Palacios Remondo, 'Placet' Rioja

Red

Mazuelo Blend | Cellers Can Blau, Monstant, Spain
Tempranillo | Marqués De Murrieta Reserva, Rioja, Spain
Tempranillo | Celeste, Ribera Del Duero
Tempranillo Blend | Arinzano, Navarra
Syrah Blend | Salmos, Priorat

Cerveza 5

1906 Reserva Vienna Lager | Hijos De Rivera

Burbujas

By the Glass

Möet & Chandon 'Dom Pérignon' | Épernay, France 50
Krug, 'Grande Cuvée' | Reims, France 55
Dom Pérignon "P2" | Épernay, France 95

Wine

By the Glass

* All items indicated with asterisk
are subject to promotional pricing
Sunday-Thursday 5-7pm.

White

Txakoli | Ameztoi, Getariako, Txakoli, Spain 14
Riesling | 'R' Kabinett Pfalz, Germany 12
Verdejo | Nisia, Rueda, Spain 12
Albariño | Pazo Das Bruxas, Rias Baixas, Spain 14
Sauvignon Blanc | Kim Crawford Signature Reserve, New Zealand 14
Godello | Bodegas Avancia, Valdeorras, Spain 18
Rioja Blanco | Palacios Remondo 'Placet', Rioja, Spain 18
Chardonnay | Iconoclast, Russian River Valley, Sonoma, California 15
Chardonnay | Paul Hobbs, Russian River Valley, Sonoma, California 22

Red

Pinot Noir | Domaine Serene Yamhill Cuvée, Willamette, Oregon 24
Mazuelo Blend | Cellers Can Blau, Montsant, Spain 12
Tempranillo | Marqués De Murrieta Reserva, Rioja, Spain 16
Tempranillo | Celeste Crianza, Ribera Del Duero, Spain 18
Merlot | Rutherford Hill, Napa Valley, California 16
Malbec | Tapiz, Mendoza, Argentina 14
Tempranillo Blend | Arinzano Vino Pago, Navarra, Spain 22
Syrah Blend | Salmos, Priorat, Spain 19
Cabernet Sauvignon | Iconoclast, Stags Leap District, California 17
Cabernet Sauvignon | Groth, Oakville, Napa, California 26

Miyazaki Wagyu Beef

* Miyazaki Wagyu Beef is 100% purebred Japanese Wagyu from the Miyachiku co-op which is located in the Miyazaki Prefecture of Japan. The breed of cow that is used is Kuroge Washu. Miyazaki beef must have a Meat Quality Score of A-4 or A-5 (the top grades). All of our cuts have the highest score of A-5!

The fat in Wagyu beef has a lower melting point than any other beef. If cooked for too long at too high a heat, it simply melts away. The sensation of the meat melting in the mouth is what makes Wagyu beef such an extraordinary culinary experience.

Cocktails

Capa GinTonic 17	Conquistador 16	Buena Vista 16
Caorunn Gin, Fever Tree Mediterranean Tonic, Gala Apple, Juniper, Key Lime, Botanicals	Pisco El Gobernador, Orange Vanilla, Egg White, Cava, Bitter Art	Jalapeño Infused Casamigos Resposado Tequila, Citrus, Salt Air, Espelette
Capa VodkaTonic 17	Mojito Moderno 16	In Spanish Fashion 16
Absolut Elyx Vodka, Fever Tree Mediterranean Tonic Orange, Lemon, Botanicals	Mint Charged Rum, Minted Cane Sugar, Lime, Passion Fruit Ginger Espuma	Rittenhouse Rye Torres Syr Brandy Walnut-Vermouth Ice Smoked Glass, Gold
Sangria Blanco (glass/pitcher) 16/48	Kyoto 16	Mocktails
White Wine, Lemongrass Lavender, Tropical Fruits Chamomile Tea	Suntory Toki Whisky, Cocchi Americano, Blood Orange Cherry, Yuzu, Ginger	Spa Day 8
Sangria Rojo (glass/pitcher) 16/48	Hurricane in the Gulf 16	Cucumber, Mint Lime, Soda
Red Wine, Berries, Ginger, Blood Orange, Pomegranate Tea	Myers's Dark Rum Butter-Washed Rum Passion Fruit, Grenadine	Capa Limonada 8
	Fresa Jardin 16	Lemon, Raspberry Cinnamon, Rosemary Soda
	Belvedere Vodka, Strawberry Amaro Nonino, Basil	

Premium Sparkling

'Dom Pérignon' Épernay Champagne, France	50*/90
Krug, 'Grande Cuvée' Reims, Champagne, France	55*/95
Dom Pérignon "P2" Épernay Champagne, France	95*/125

Sparkling

Cava Raventós I Blanc L'Hereu Blanc de Blancs, Spain	13
Louis Roederer Brut Premier Champagne, France	25
Rosé Roederer Estate Anderson Valley, USA	18

Rosé

Viura-Garnacha Bodega Muga, Rioja, Spain	14
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Beer

1906 Reserva	8	Heineken	8
Invasion Pale Ale	8	Budweiser	6
Florida Cracker	8	Bud Light	6
Jai Alai IPA	8	Miller Lite	6
KY Bourbon Ale	8		
Stella Artois	8	Clausthaler (NA)	6

Cigars

Please ask your server about our selection of cigars!
Cigars can be smoked on the lounge terrace after 10pm.