

¡COMO EN CASA!

START YOUR MEAL
LIKE A SPANIARD!

Aceitunas marinadas \$5

Marinated Manzanilla, Arbequina and Gordal Spanish olives

Tortilla de patatas chips \$13

Spanish omelet with potato chips and caramelized onions

Vaso de gazpacho \$6

Our very famous Spanish chilled tomato soup served in a glass, like at home!

Croquetas de pollo \$12

Chicken and béchamel fritters



PiCa - PiCA

SPANISH SPECIALTIES

Pan con tomate \$6/half, \$12/whole

Cristal bread brushed with tomato, extra virgin olive oil, salt



Jamón Ibérico de bellota 5 Jotas \$19

48-month cured ham from the legendary, acorn-fed, black-footed Ibérico pig

Jamón Serrano \$12

24-month cured Spanish Serrano ham

Lomo Ibérico de bellota 5 Jotas \$16

Cured Ibérico pork loin from the legendary, acorn-fed, black-footed Ibérico pig

Queso Manchego \$12

Cured sheep's milk cheese from Castilla La Mancha

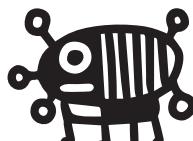
Queso del día \$12

Chef's daily cheese selection. Ask your server!



Bocatas

SPANISH SANDWICHES



Bocata de Jamón Serrano \$13

Cristal bread, Serrano ham, brushed tomatoes and extra virgin olive oil

Bocata de queso Manchego \$12

Cristal bread, Manchego cheese, brushed tomatoes and extra virgin olive oil

Bocata de Jamón y queso \$14

Cristal bread, Serrano ham, Manchego cheese, brushed tomatoes and extra virgin olive oil

Bikini mixto \$12

Grilled ham and cheese sandwich

Bikini cuatro quesos \$12

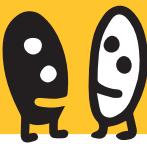
Grilled Spanish cheese sandwich

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

**Product produced in the Little Spain commissary, kiosks and restaurants may have come in contact with wheat, dairy, soy, peanuts & tree nuts.

Huevos

BREAKFAST
ALL DAY

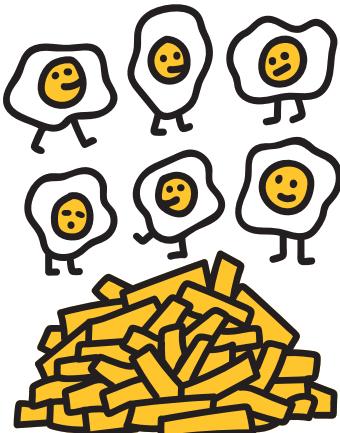
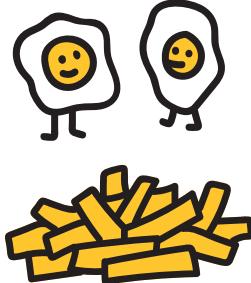


HUEVOS ROTOS CASA LUCIO

Fried eggs, potatoes

Casa Lucio is a classic Madrid destination where the owner Lucio Blázquez has been wowing Madrileños with his light touch, quality ingredients and home-style cooking since 1974.

Choice of two, four,
or six eggs



Plain	\$12	\$16	\$20
Chistorra	\$16	\$26	\$36
Morcilla	\$17	\$27	\$37
Jamón	\$20	\$29	\$38
Mixto	\$21	\$30	\$39

EXTRAS:

Fried Egg \$2 | Fried Potatoes \$6 | Half Avocado \$2 | Rice \$5 | Mashed Potatoes \$5 | Bread \$2
Green Salad \$5 | Tomato Salad \$5 | José Andrés Potato Chips \$4 | Alioli Sauce \$1 | Brava Sauce \$1

La Cocina de La Abuela

SPANISH COMFORT FOOD

Coliflor gratinada \$13

Cauliflower, béchamel sauce gratin

Bacalao frito con pisto manchego \$18

Fried salted Spanish cod with traditional eggplant, peppers and zucchini stew

Macarrones con chorizo \$16

Traditional macaroni with pork and tomato sauce

Canelones gratinados con foie \$18

Chicken, pork and duck foie gras baked pasta with béchamel sauce and cheese. Christmas every day!

Pollo guisado con arroz \$19

Chicken stewed in caramelized onions and sherry wine served with rice

Fricando de ternera \$20

Traditional Catalan beef stew, mushrooms, white rice

Albondigas con tomate y arroz \$15

Ibérico pork meatball with tomato sauce and rice

Callos a la Madrileña \$16

Madrid style tripe stew, chickpeas, blood sausage, chorizo

Lentejas con Chorizo y morcilla \$14

Spanish lentil stew with Ibérico chorizo and black sausage