

# SPANISH DINER

## BETHESDA

7271 Woodmont Ave, Bethesda, MD | 301.284.3700 | spanishdiner.com





## THE CONCEPT

Spanish Diner is an Iberian take on the classic American all-day restaurant. The restaurant features larger portions of Spain's favorites in a casual, high-energy space in Bethesda Row.

## THE FLAVORS

Spanish Diner has a focus on regional specialties like fabada asturiana and the cocido madrileño. Egg dishes are a specialty: José's love of eggs is highlighted with classics like the iconic tortilla Española, huevos estrellados, and huevos revueltos as well other specialties with dishes like gambas al ajillo, croquetas de pollo, gazpacho, and patatas bravas.



# \$60 PER PERSON

## SECTION 1

Shared and served family style

### **Vaso de gazpacho**

Chilled tomato, cucumber and greens pepper soup, like mamá used to make

### **Mejillones con patatas chips**

Mussels in escabeche with potato chips

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## SECTION 2

### **Pan con tomate**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

### **Queso Manchego**

Sliced Manchego cheese with fig jam

### **Paletilla ibérica**

Iberian pork ham

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## SECTION 3

### **Ensaladilla rusa**

Potato salad with Spanish canned tuna, carrots, peas and mayonnaise

### **Croquetas de cocido**

Chorizo, chicken and beef fritters

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## SECTION 4

### **Albondigas con tomate**

Ibérico meat ball with tomato sauce and fried potatoes

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## SECTION 5

### **Fricando de ternera**

Catalan style beef stew with mushrooms and white rice

### **Piña Borracha**

Compressed pineapple with rum syrup and mint



# \$75 PER PERSON

## SECTION 1

Shared and served family style



### **Vaso de gazpacho**

Chilled tomato, cucumber and greens pepper soup, like mamá used to make

### **Mejillones con patatas chips**

Mussels in escabeche with potato chips

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## SECTION 2

### **Pan con tomate**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

### **Queso Manchego**

Sliced Manchego cheese with fig jam

### **Paletilla ibérica**

Iberian pork ham

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## SECTION 3

### **Ensaladilla rusa**

Potato salad with Spanish canned tuna, carrots, peas and mayonnaise

### **Croquetas de cocido**

Chorizo, chicken and beef fritters

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## SECTION 4

### **Huevos rotos con chistorra**

Casa Lucio's fried potatoes with eggs and chistorra

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## SECTION 5

### **Fricando de ternera**

Catalan style beef stew with mushrooms and white rice

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## SECTION 6

### **Arroz con leche**

Asturian style rice pudding with caramelized sugar

### **Piña Borracha**

Compressed pineapple with rum syrup and mint

# \$45 PER PERSON

## SECTION 1

Shared and served family style

### **Vaso de gazpacho**

Chilled tomato, cucumber and greens pepper soup,  
like mamá used to make

### **Pan con tomate**

Toasted slices of uniquely crispy and ethereal  
bread brushed with fresh tomato

### **Queso Manchego**

Sliced Manchego cheese with fig jam

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## SECTION 2

### **Ensalada mixta**

Romaine salad with Spanish conserved tuna,  
onions, eggs and tomato

### **Croquetas de cocido**

Chorizo, chicken and beef fritters

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## SECTION 3

### **Pollo guisado**

Organic chicken stew with white rice

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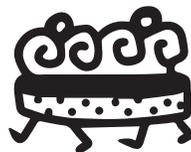
## SECTION 4

### **Flan con nata**

Mamá Marisa's famous custard recipe with  
whipped cream

### **Tarta de chocolate**

Basque style chocolate cheesecake



# \$30 PER PERSON

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## STARTERS

Shared and served family style

### **Vaso de gazpacho**

Chilled tomato, cucumber and greens pepper soup,  
like mamá used to make

### **Cogollos a la cordobesa**

Gem lettuce salad, sofrito dressings, pimento

### **Patatas bravas**

Fried potatoes with spicy tomato sauce and garlic alioli

## MAINS

Choice of 2, shared and served family style

### **Bikini mixto**

Ham and cheese sandwich

### **Bikini 4 quesos**

Manchego, Tetilla, Valdeón and cheddar  
grilled cheese

### **Huevos rotos con chistorra**

Home made fried potatoes with eggs and chistorra

## POSTRE

Dessert

### **Flan con nata**

Mamá Marisa's famous custard  
recipe with whipped cream



# \$45 PER PERSON

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## STARTERS

Shared and served family style

### **Pan con tomate**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

### **Vaso de gazpacho**

Chilled tomato, cucumber and greens pepper soup, like mamá used to make

### **Cogollos a la cordobesa**

Gem lettuce salad, sofrito dressings, pimento

### **Croquetas de cocido**

Chorizo, chicken and beef fritters

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## MAINS

Choice of 2, shared and served family style

### **Lentejas con chorizo**

Lentil stew with chorizo and blood sausage

### **Bacalao Frito con pisto**

Fried Spanish cod with traditional vegetable stew

### **Pollo Guisado**

Organic chicken stew with white rice

### **Albondigas ibéricas con tomate**

Ibérico pork meat balls with tomato sauce and fried potatoes

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## POSTRE

Dessert

### **Flan con nata**

Mamá Marisa's famous custard recipe with whipped cream



# \$50 PER PERSON

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## STARTERS

Shared and served family style

### **Pan con tomate**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

### **Vaso de gazpacho**

Chilled tomato, cucumber and greens pepper soup, like mamá used to make

### **Ensaladilla Rusa**

Potato salad with Spanish conserved tuna, carrots, peas and mayonnaise

### **Cogollos a la cordobesa**

Gem lettuce salad, sofrito dressings, pimento

### **Croquetas de cocido**

Chorizo, chicken and beef fritters



## MAINS

Choice of 2, shared and served family style

### **Lentejas con chorizo**

Lentils stew with chorizo and blood sausage

### **Bacalao Frito con pisto**

Fried Spanish cod with traditional vegetable stew

### **Pollo Guisado**

Organic chicken stew with white rice

### **Albondigas ibéricas con tomate**

Ibérico pork meat balls with tomato sauce and fried potatoes

### **Fricando de ternera**

Traditional Catalan beef stew with mushrooms and white rice

## POSTRE

Dessert

### **Flan con nata**

Mamá Marisa's famous custard recipe with whipped cream

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# \$65 PER PERSON

Choose three items from each group



## GROUP 1

### **Vaso de gazpacho**

Chilled tomato, cucumber and greens pepper soup, like mamá used to make

### **Mejillones con patatas chips**

Mussels in escabeche with potato chips

### **Xuxi de Ensaladilla Rusa**

Potato salad with, Spanish canned tuna, carrots, peas and mayonnaise served in toasted bread

### **Croquetas de cocido**

Chorizo, chicken and beef fritters

### **Pan con tomate**

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato

### **Patatas bravas**

Fried potatoes with spicy tomato sauce and garlic alioli

### **Paletilla ibérica**

Iberian pork ham

### **Tortilla de patatas**

Spanish omelette

## GROUP 2

### **Bikini mixto**

Ham and cheese sandwich

### **Bikini 4 quesos**

Manchego, Tetilla, Valdeón and cheddar grilled cheese

### **Mollete sobrasada**

Bun with sobrasada, Mahón cheese and Asturian honey

### **Piña Borracha**

Compressed pineapple with rum syrup and mint

### **Pescado en adobo**

Fried cod with adobo marinade

### **Butifarra con alioli**

Catalan sausage with garlic alioli

## GROUP 3

### **Salchichon ibérico**

Dry cured ibérico sausage

### **Jamon ibérico**

Ibérico pig cured ham

### **Chorizo ibérico**

Dry cured ibérico sausage with pimentón

### **Lomo ibérico**

Cured ibérico pork loin

### **Manchego cheese**

3 month aged manchego cheese

### **Mahon cheese**

Menorca's famous cows milk cheese coated with pimentón