

Charcuterie & Cheeses

Jamón Serrano, *Segovia* 6-24-month cured ham

Salchichon, *Catalonia* 10.50-24-month cured pork sausage

Chorizo Secco, *La Rioja* 6-dry-cured pork chorizo

Coppa Serrano, *Calabria* 8-dry-cured pork sausage shoulder, garlic, pimento

Manchego, *Albacete* 7-12 month raw sheep's milk cheese

Arzúa Ulloa, *Galicia* 8-semi-soft cow's milk cheese

Drunken Goat, *Murcia* 9-semi-soft goat's milk cheese, soaked in red wine

Mahon, *Balearic Islands* 7-cow's milk cheese, nutty and sharp

Valdeón, *Castilla-Leon* 9-cow, goat, & sheep's milk blue cheese

Idiazabal, *Basque Country* 10-smoked raw sheep's milk cheese

Mixto Board 22-

3 cured meats & 2 Spanish cheeses, guindilla peppers, toast, membrillo, honey

Jamon Iberico de Bellota

acorn fed Iberico ham, cut by hand 24
Mixto Board supplement 8

Salads

Espanola Salad 9 *v* | *gfa*
piquillo pepper, cucumber, green olives, Spanish onion, grape tomato, croutons, greens, shallot-sherry vinaigrette

Roasted Beet Salad 9 *gf*
arugula, pistachio, mint, red onion, orange, *drunken goat*, red wine vinaigrette

Tapas

Pan con Tomate 8 *v*
Spanish tomato pulp, hearth baked bread, garlic, evoo

Crispy Eggplant 10 *v* | *gf*
rosemary, acacia honey

Patatas Bravas 8 *v*
crispy potatoes, spicy pepper-tomato sauce, aioli

Croquetas 8
jamón, manchego, quince 'ketchup'

Coca Arzúa 13 *v*
hearth oven flatbread, scallion, cracked black pepper, Arzúa Uolla

Coca Cantimpalo 12
hearth oven flatbread, Spanish tomato, mahon, cured chorizo

Gambas al Ajillo 15 *gfa*
sautéed shrimp, garlic, sherry, pimentón, grilled baguette

Empanadas Gallega 10
chicken, chorizo, sofrito, pebre

Platos Principales

Tortilla Samfaina 14 *gf*
organic farm egg omelet, market vegetables, greens, toasts

Huevos Estrellados 18 *gf*
"broken" organic farm eggs, fried potatoes, chorizo, peperonata

Torijas 14
brioche French toast, mixed berries, crema catalana anglaise

Cochinillo Bocado 16
slow roasted pork sandwich, shishito peppers, fennel escabeche

Chicken Planchado 25 *gf*
crispy *Bell & Evans* chicken, purple potato, spring onions, scallion herb emulsion

12oz NY Strip Steak 33 *gf*
certified black angus, sautéed spinach, crispy rock potato, shishito salsa verde

Chatham Cod 24 *v* | *gf*
Catalan ratatouille, extra virgin olive oil, garlic aioli

Canelones 22
roasted chicken, wild mushroom and Manchego filled pasta, bechamel, spinach

Cordero Asado 34 *gf*
slow roasted American lamb shank, smoked tetilla polenta, Rioja braise

Paella

(Minimum of two people)

Valenciana 2-3ppl 58 | 4-6ppl 85 *gf*
organic chicken, chorizo, mussels, clams, gulf shrimp, saffron, baby carrots & piquillo peppers

Verduras 2-3ppl 46 | 4-6ppl 65 *gf*
portabello mushroom, piquillo, carrot, cauliflower, caramelized onion, english peas, garbanzos, sofrito

Mariscos Negra 2-3ppl 58 | 4-6ppl 85 *gf*
squid ink, gulf shrimp, local scallops, calamari, chorizo, leek, fennel

Cochinillo 2-3ppl 56 | 4-6ppl 79 *gf*
crispy pork belly, chorizo, jamon serrano, organic farm eggs,