



Albariño

tapas | wine bar

Valentine's Day 2019

Verduras

Aceitunas Aliñadas 6 v | gf
Herb-Citrus Marinated Olives

Almendras 6 v | gf
Paprika Spiced Marcona Almonds

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

Crispy Eggplant 10 v | gf
rosemary, acacia honey

Espinaca Catalan 8 v | gf
sautéed spinach, toasted pine nuts,
pickled golden raisin

Piquillo Pepper Hummus 9 v | gf
garbanzo bean puree, lemon,
tahini, cilantro, flatbread

Coca de Escalivada 8 v
hearth oven flatbread, Catalan
style eggplant, roasted peppers

Crispy Cauliflower 10 v | gf
smoked paprika aioli, salsa verde

Pan con Tomate 9 v | gf
Grilled bread, tomato, evoo

Ensaladas

Baby Kale Salad 9/14 gf
autumn squash, valdeon cheese, dried cranberry,
marcona almonds, quinoa granola, maple
vinaigrette

Roasted Beet Salad 9/14 gf
arugula, pistachio, mint, red onion, orange,
drunken goat, red wine vinaigrette

Española Salad 9/14 gfa
piquillo pepper, cucumber, green olives, spanish
onion, grape tomato, hand-torn croutons, sherry-
shallot vinaigrette

Jamon Iberico de Bellota

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

Charcuterie & Cheeses

Drunken Goat, Murcia 9-
goat, semi-soft, red wine

Idiazabal, Basque Country 10-
raw sheep, smokey

Manchego, Albacete 7-
raw sheep

Mahon, Balearic Islands 7-
cow, nutty, sharp

Valdeón, Castilla-Leon 9-
cow, goat, sheep, blue cheese

Jamón Serrano, Segovia 6-
24-month sea salt cure

Salchichon, Catalonia 10.50-
black pepper, garlic

Chorizo Secco, La Rioja 6-
smoked pimenton

Coppa Serrano, Calabria 6-
hot paprika, sea salt

Mixto Board 22-
Selection of 3 cured meats & 2
Spanish cheeses

Tapas

Burrata 12
date-raisin jam, jamón serrano,
toasted pine nuts, croutons, *EVOO*

Calamari Frito 10 gf
shishito peppers, sofrito-tomato
sauce, lemon

Tuna Crudo 14 gf
Cucumber, jalapeno, blood orange
lemon oil, micro cilantro

Empanadas Gallega 10
chicken, chorizo, sofrito, pebre sauce

Croquetas 8
jamón, manchego, quince 'ketchup'

Almejas 8
little neck clams, leeks, sherry

Bacon Wrapped Dates 6 gf
Marcona Almonds, Valdeon

Pork Belly 14
crispy brussels sprouts, fried egg,
mojo Sauce

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

Pulpo a la Plancha 16 gfa
portuguese octopus, romesco negro,
chickpea 'croutons', charred red onion

Paella

(Minimum of two people)

Valenciana

29 per person | gf
organic chicken, chorizo,
mussels, clams, gulf
shrimp, saffron, carrots
& piquillo peppers

Verduras

23 per person | gf
portabello, piquillo,
carrot, cauliflower,
caramelized onion,
english peas, garbanzos

Mariscos Negra

29 per person | gf
squid ink, gulf shrimp,
local sea scallops,
calamari, chorizo, leek,
saffron, fennel

Cochinillo

29 per person | gf
caramelized onion,
piquillo pepper, brussel
sprouts, chorizo, jamon
serrano, pork belly, egg

Plancha e Parilla

Pollo Asado 25 gf
roasted *Bell and Evans* chicken,
crispy cauliflower, charred
scallion, garlic-shallot jus

NY Strip Steak 32 gf
certified black angus, sautéed
spinach, crispy rock potatoes,
shishito salsa verde

Merluza en Cazuela 27 gf
Chatham Hake, gulf shrimp,
clams, mussels, fingerling potato,
tomato, leeks, peas, saffron butter