

Pinchos

Foie Gras con Chutney de Pera

Foie gras with pear and bacon chutney

Ventresca

Spanish tuna belly, tomato tapenade and celery leaves

Aceitunas

Marinated olives in bay leaf, lemon and spices

Almendras Marcona

Marcona almonds

Pan con Tomate

Toasted bread rubbed with tomato and garlic, finished with Spanish olive oil and sea salt

Dátiles con Jamon

Medjool dates filled with Marcona almonds and Cabrales blue cheese, wrapped in jamon serrano

Pan con Tomate y Anchoas

Tomato bread with anchovies and garlic mayonnaise

Queso Mahon

Marinated cow's milk cheese from Menorca

Tapas

Atun Crudo*

Yellowfin tuna with citrus and soy

Calcots

Charred Vidalia spring onions with romesco

Pimientos del Padron

Hot green peppers with sea salt

Ceviche de Pulpo*

Octopus ceviche with ñora peppers, yellow pepper juice, cilantro and mint

Jamon Serrano Redondo Iglesias

Premium cured ham

Navidul Iberian Jamon

Acorn fed hams from the Iberian peninsula. Cured 20 months

Ostras en Escabeche

Marinated Island Creek oysters with Grains of Paradise

Ensalada Cortada

Chopped salad with tomato, cucumber, black olives onion, cornichons, avocado, idiazabel cheese and croutons

Ensalada de Remolachas con Queso de Cabra

Roasted beets with goat cheese and hazelnuts

Escalivada Catalana

Marinated wood roasted eggplant, onions, peppers, and tomatoes with sherry vinegar and olive oil

Coles de Bruselas a la Plancha

Brussels sprouts with olive oil and sea salt

Gambas al Ajillo

Griddled garlic shrimp

Tortilla Espanola

Egg, potato and onion omelet with alioli

Mejillones al Vapor

Savory stew of Nantucket mussels, olives, tomatoes and coco beans

Anna's Empanadas

Chicken and potato empanadas, tomatillo salsa, alioli

Boquerones

White anchovies in vinegar and olive oil

Foie Gras con Jengibre

Seared foie gras, gingerbread crumble, blood orange puree

Lengua con Lentejas y Salsa Verde

Smoked beef tongue with lentils and salsa verde

Croquetas de Bacalao

Traditional salt cod fritters with lemon rings

Erizos en Suquet

Catalan stew of sea urchin, lobster and crab meat

Coliflor a la Plancha

Cauliflower a la plancha, pimenton de la vera

Maíz Asado con Alioli y Queso Cotija

La Especialidad de la Casa. Grilled corn with alioli, lime, espelette pepper and aged cheese

Tripa

Tripe with sofregit, chickpeas, and morcilla

Patatas Bravas

Fried potatoes with alioli and spicy tomato sauce

Pollo con Ajillo y Pedro Ximenez

Braised chicken and farro in garlic and sherry glaze

Costilla de Buey

Rioja braised short rib of beef with armagnac soaked prunes and Vidalia puree

Garbanzos con Chorizo

Chickpeas with chorizo, spinach and hard boiled egg

Pato con Membrillo

Smoked duck drumettes with rhubarb

Hamburguesas de Kobe*

Mini burgers with smoked tomato, alioli and pickled red onion

Bistec de Faldilla a la Plancha

Skirt steak a la plancha with cabrales butter and red onion marmalade

\$14.-

For Two**Lubina a la Sal**

Salt crusted Mediterranean sea bass with fresh herbs

Entrecot de Buey

Beef rib eye sautéed with thyme and butter

Paella (Please Allow 30 Minutes)

Serves 2-4 People

Paella Valenciana**Paella Vegetariana****Quesos**

Selection of fine Spanish cheeses and accompaniments

Tres Quesos**Cinco Quesos****Chef – Owner**

Ken Oringer

Chef

Jonathan Merry

*these items are prepared any style consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Please inform your server of any food allergies you may have.

A 20% gratuity will be added to parties of 6 or more.