

RACIONES FRÍAS

 Spring/Summer 2017

- Ritmo y Sabor** 9
grilled seasonal veggies, bean spread, romesco
- Pan con Tomate** 6
signature tomato spread, roasted garlic, ciabatta
- Montadito de Salmón** 10
house smoked salmon, bacon, apple, toasted brioche
- Remolacha** 11
golden beets, local berry, Spanish cheese 'cake', pecans
- Ceviche de Mariscos** 13
shrimp, bay scallops, fresno chile, seasonal citrus, chips
- Pulpo a la Gallega** 14
grilled Spanish octopus, pimentón potato, mojo verde
- Coliflor** 10
roasted cauliflower, root veggies, tarragon, almonds

BOARDS

\$6 each selection

served with house accompaniments

QUESO SPANISH CHEESES

Young Manchego, sheep, La Mancha

Tetilla, cow, Galicia

Payoyo, sheep & goat, Andalusia

Murcia al Vino, drunken goat, Murcia

Cabrales blue, cow & sheep, Asturias

Mahón, cow, Minorca



CHARCUTERÍA HOUSE MEATS

Jamón Serrano, 18 month, dry cured ham

Pato, citrus-brined duck breast

Morcilla, house made blood sausage, Spanish delicacy

Pepinillos, house pickle medley, Spanish anchovies

Higos y Cordero, mission figs, lamb bacon, payoyo

Chorizo, seared pork sausage

PATO DOS VECES HUDSON VALLEY 24

foie gras torchon, seared duck breast, marcona

JAMÓN IBÉRICO FERMÍN 19

acorn-fed Pata Negra, 24 month, Spain

RACIONES CALIENTES

 Spring/Summer 2017

- Albóndigas** 12
lamb meatballs, sofrito, chickpea, yogurt-mint
- Tortilla Española** 7 (limited availability)
Spanish omelette, potato, sweet onion, manchego
- La Granja** 11 (+8 for 4oz skirt steak)
market veggies, scallion cake, chili honey, almonds
- Fideuà Negra** 14
squid ink noodles, crispy calamari, morcilla, aioli
- Huevos Rotos** 10 (optional: Papitas Bravas 5)
crispy potatoes, soft-poached egg, jamón, piquillo
- Mar y Montaña** 16
pork belly, jumbo scallops, spring onion purée, apple
- Costilla** 12
crispy pork ribs, seasonal beans, candied chile, almonds
- Gambas al Ajillo** 14
sautéed head-on prawns, shrimp, garlic, green olives
- Brandada** 9
broiled salt cod, sweet peppers, cauliflower purée
- Berenjenas** 10
eggplant fritters, spicy tomato, escabeche, mahón
- Hueso** 16
roasted bone marrow, toasted brioche, onion chutney
- Pollo Frito** 12
sous vide chicken roulade, pisto, chicharrón, agridulce
- Queso Fundido** 9
charred goat cheese, black truffle, honey
- Montadito de Costilla** 14
short rib two ways, mustard seed, toast

PAELLA made to order

MKT

MARISCOS (+5 for squid ink)

fresh seafood of the day

CARNE

rotating meat selection

VEGETALES

fresh, seasonal vegetables

