

## Mariscos • Raw Bar

Gambas Cocidas (GF) \$16	Percebes (GF) \$22
Shrimp Cocktail	Steamed Gooseneck Barnacles
Ostras de Mercado *(GF) \$18 ½ Doz or \$32 Doz	Pulpo a la Gallega (GF) \$18
Today's Gourmet Oysters, Gazpacho Granita	Octopus, Potato, Paprika de La Vera, EVOO
Langosta de Maine (GF) \$18 Half/ \$34 Whole	Carabineros a la Plancha (GF) \$35
Chilled Steamed Lobster	Grilled Deep Sea Red King Prawns
Cangrejo de Maryland en Salsa Rosa (GF) \$18	Mejillones a la Castellana \$12
Jumbo Lump Crab Cocktail	Mussels, Garlic, Serrano Ham, Sweet Paprika

## Platters

S • 6 Oysters, 4 Shrimp *(GF) \$25
M • 6 Oysters, 8 Shrimp, Jumbo Lump Crab Cocktail *(GF) \$48
L • 12 Oysters, 8 Shrimp, Jumbo Lump Crab, Whole Lobster, Octopus Salad *(GF) \$80

## Chacinas Ibéricas • Cold Cuts

Selection of All Four Cold Cuts \$25
Jamón Pata Negra "Capanegra" \$30 • Chorizo \$10 • Caña de Lomo \$12 • Salchichón Ibérico \$10

## Quesos • Cheeses

Each Cheese \$9 or Selection of All Six \$30

Manchego. Sheep's Milk, La Mancha. Tomato Marmalade • Montenebro. Goat's Milk, Castilla y León. Berry Compote
Mahón. Cow's Milk, Islas Baleares. Quince Preserve • Puig Pedrós. Cow's Milk, Cataluña. Bitter Orange Spread
Valdeón. Cow's milk, León. Apple Cinnamon Sauce • Idiazábal. Sheep's Milk, País Vasco. Piquillo Marmalade

## Picoteo

Pan Catalana (VV) \$8	Papas Bravas (V)(GF) \$9	Tortilla de Patatas *(V)(GF) \$9
Crushed Tomato, EVOO, Garlic Bread	Potato, Spicy Tomato Sauce, Aioli	Potato, Poached Onion, Eggs
Sardinas Asadas (GF) \$14	Foie a la Plancha \$19	Boquerones en Vinagre (GF) \$14
Sardines, Black Garlic Aioli,	Seared Duck Foie Gras,	White Anchovies, Chips,
Tomato, Basil	Apple, Pistachio	Olive Chutney
Croquetas de Jamón y Pollo \$9	Steak Tartare *(*) \$16	Gambas al Ajillo (GF) \$12
Serrano Ham, Chicken, Bechamel	Santoña Anchovy, Quail Egg, Piparra	Shrimp, EVOO, Garlic, Cayenne Pepper
Puntillitas \$11	Kokotxas \$19	Special Market Salad \$14
Crispy Mini Squid, Jalapeño, Aioli	Codfish Jowl, Green Peas, Clams	The Best The Market Had to Offer
Revuelto de Setas \$15	Piquillos Rellenos (V) \$12	Tomates Verdes (V) \$9
Mushrooms, Cured Egg Yolk,	Piquillo Peppers, Spinach,	Fried Green Tomatoes,
Shaved Duck Foie	Cardamon, Mushrooms	Citrus Vinaigrette, Goat Cheese

## Main Dishes

Cut of the Day \*(\*) Market Price

Catch of the Day \*(\*) Market Price

Bacalao al Pil Pil (GF) \$30 • Salted Cod, Extra Virgin Olive Oil Emulsion, Porcini Mushrooms
Txipirones a la Parrilla \$26 • Grilled Squid, Lima Bean, Celery Root, Squid Ink
Pollo al Ajillo (GF) \$24 • Braised Chicken, Black Garlic, Piquillo, Fried 'Nduja-Pickled Onions
Costillas Asadas (GF) \$32 • Short Ribs, Thyme, Tableside Mashed Potatoes
Pasta con Txangurro \$28 • Egg Pasta, Lump Crab, Sea Urchin, Shrimp Butter
Cordero a la Plancha \$28 • Lamb Leg Fillet, Arugula, Marcona Almonds
Pato de Granja *(GF) \$28 • Duck Breast, Soy-Honey Marinade, Roasted Beets, Cauliflower Couscous
Bacon Cheeseburger *(*) \$16 • Mahón Cheese, "Spanish" Fries, Bravas Sauce

## For The Table

Paella (GF) \$30 per Person (Min 2 Orders per Table)	Conejo Asado (GF) \$60 (Serves 2 to 3)
Choice of Seafood, Meat, or Vegetarian	Whole Roasted Rabbit, Navarra Potatoes, Jus
Cochinillo (GF) \$85 per Quarter (Serves 2 to 3)	Cabruto (GF) \$150 per Quarter (Serves 4 to 5)
Roasted Suckling Pig, Navarra Potatoes, Jus	Roasted Suckling Goat, Navarra Potatoes, Jus
Rodaballo a la Brasa (GF) \$100 (Serves 4)	Chuletón de Buey *(GF) \$100 (Serves 3 to 4)
Whole Grilled Wild Turbot, Bilbaína Sauce, Vegetables	32oz USDA Prime Black Angus Tomahawk Ribeye Steak

## Side Dishes

Cardos a la Navarra (VV) \$10	
Thistles, Marcona Almonds, EVOO	
Papas Fritas (VV)(GF) \$7	Puré de Patatas (V)(GF) \$8
"Spanish" Fries, Garlic, Parsley	Tableside Mashed Potatoes
Parrillada de Verduras (VV)(GF) \$11	Pimientos del Padrón (VV)(GF) \$11
Grilled Vegetables, Garlic Sofrito	Fried Shishito Peppers, Maldon Salt

Six Course Chef's Tasting Menu. \$65 per Person • \$35 Optional Wine Pairing

(V) Vegetarian (VV) Vegan (GF) Gluten-Free \*All items have cross-contamination risk. Alert server to any allergies

(\*) Contains raw or undercooked ingredients which may increase your risk of food borne illness