



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 Crushed Tomato, EV00, Garlic Bread	Papas Bravas (V)(GF) \$9 Potato Spicy, Tomato Sauce, Aioli	Tortilla de Patatas (*) (V)(GF) \$9 Potato, Poached Onion, Eggs
Pimientos del Padrón (VV)(GF) \$11 Fried Shishito Peppers, Maldon Salt	Mejillones a la Castellana \$12 Mussels, Garlic, Serrano Ham, Sweet Paprika	Boquerones en Vinagre (GF) \$14 White Anchovies, Chips, Olive Chutney
Croquetas de Jamón y Pollo \$9 Serrano Ham, Chicken, Bechamel	Parrillada (VV)(GF) \$11 Grilled Vegetables, Garlic Sofrito	Gambas al Ajillo (GF) \$12 Shrimp, EV00, Garlic, Cayenne Pepper
Puntillitas \$11 Crispy Mini Squid, Jalapeño, Aioli	Cardos a la Navarra (VV) \$10 Thistles, Marcona Almonds, EV00	Special Market Salad \$14 The Best The Market Had to Offer
Pulpo a la Gallega (GF) \$18 Octopus, Potato, Paprika de La Vera, EV00	Piquillos Rellenos (V) \$12 Piquillo Peppers, Spinach, Cardamon, Mushrooms	Tomates Verdes (V) \$9 Fried Green Tomatoes, Citrus Vinaigrette, Goat Cheese

Main Dishes

Cut of the Day (*) Market Price

Catch of the Day (*) Market Price

Pollo al Ajillo (GF) \$24 • Braised Chicken, Black Garlic, Piquillo, Fried 'Nduja-Pickled Onions
Pasta con Txangurro \$28 • Egg Pasta, Lump Crab, Sea Urchin, Shrimp Butter
Cordero a la Plancha \$28 • Lamb Leg Fillet, Arugula, Marcona Almonds
Bacon Cheeseburger (*) \$16 • Mahón Cheese, "Spanish" Fries, Bravas Sauce
Paella (GF) \$30 per Person (Min 2 Orders per Table) • Choice of Seafood, Meat, or Vegetarian
Cochinillo (GF) \$85 per Quarter (Serves 2 to 3) • Roasted Suckling Pig, Navarra Potatoes, Jus



Lunch

Bocadillos • Sandwiches

All Sandwiches \$10 | with Fries or Salad \$14

Clasico Hero

Jamon Serrano, Manchego Cheese, Salsa Catalana

Vegetariano (V)

Roasted Vegetables, Goat Cheese

Tortilla Española (V)

Potato-Onion Omelette, Bravas Mayo

Segoviano

Pulled Pork, Montenebro, Salsa Brava, Poached Onion

Serranito

Grilled Pork Loin, Fried Peppers, Jalapeño Mayo

Thunnus

Tuna Salad, Escabeche Onion, Piquillo, Lettuce

The Sea SER

Smoked Salmon, Avocado, Lettuce, Tartar Sauce

Pepito de Ternera

Beef, Piquillo Pepper, Manchego, Paprika Mayo

Sara Montiel

Fried Egg, Jamon Serrano, Garlic Chips

Valencian Chivito

Grilled Chicken, Lettuce, Tomato, Onion Mayo

BLT

Bacon, Lettuce, Tomato, Mayo, Toasted Brioche

Torta Balear (V)

Brioche Grilled Cheese, Queso Mahon (add bacon +\$3)

Menu del Dia

Build your own three-course meal \$26

••• a Low-Calorie, Low-Sodium Option •••

Appetizer

Market Salad, Soup, or Legumes

Main Course

Rotating Fish Selection Served with Escalibada and Eggplant Vinaigrette

-or-

Rotating Meat Selection Served with "Spanish" Frites and Txmitxurri

Dessert

Flan de la Casa

-or-

Frutas y Crema

Add a Glass of Albariño or Tempranillo +\$7

(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