



## 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

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|--|---|--|
| Pan Catalana (VV) \$8<br>Crushed Tomato, EVOO, Garlic Bread                  | Papas Bravas (V)(GF) \$9<br>Potato, Spicy Tomato Sauce, Aioli                     | Tortilla de Patatas *(V)(GF) \$9<br>Potato, Poached Onion, Eggs                    |
| Pimientos del Padrón (VV)(GF) \$11<br>Fried Shishito Peppers,<br>Maldon Salt | Mejillones a la Castellana \$12<br>Mussels, Garlic, Serrano Ham,<br>Sweet Paprika | Boquerones en Vinagre (GF) \$14<br>White Anchovies, Chips,<br>Olive Chutney        |
| Croquetas de Jamón y Pollo \$9<br>Serrano Ham, Chicken, Bechamel             | Parrillada (VV)(GF) \$11<br>Grilled Vegetables, Garlic Sofrito                    | Gambas al Ajillo (GF) \$12<br>Shrimp, EVOO, Garlic, Cayenne Pepper                 |
| Puntillitas \$11<br>Crispy Mini Squid, Jalapeño, Aioli                       | Cardos a la Navarra (VV) \$10<br>Thistles, Marcona Almonds, EVOO                  | Special Market Salad \$14<br>The Best The Market Had to Offer                      |
| Pulpo a la Gallega (GF) \$18<br>Octopus, Potato,<br>Paprika de La Vera, EVOO | Piquillos Rellenos (V) \$12<br>Piquillo Peppers, Spinach,<br>Cardamon, Mushrooms  | Tomates Verdes (V) \$9<br>Fried Green Tomatoes,<br>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 \*(Market Price) \$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



# Brunch

## Brunch Dishes

Tosta de Aguacate (V)\* \$14

Grilled Sourdough, Avocado, Rotating Accompaniment, Home Fries or Salad

Huevos Benedicto\* \$18

Pan Catalana, Jamon Serrano, Poached Eggs, Sauce Choron, Home Fries or Salad

Sara Montiel\* \$14

Fried Egg, Jamon Serrano, Garlic Chips, Home Fries or Salad

Tortilla Epañola\* \$14

Poached Onion, Potato, Egg, Bravas Mayo, Home Fries or Salad

BLT\* \$14

Brioche, Bacon, Lettuce, Tomato, Mayo, Home Fries or Salad

Huevos al Gusto (V)(GF)\* \$14

Two Eggs, Fried Potatoes & Choice of:

Chorizo, Jamon, Morcilla, Shrimp, Smoked Salmon, Steak, or Vegetables

Gambas y Semola (GF)\* \$15

Spicy & Garlicky Shrimp, Chorizo & Manchego Grits \$15

Poutine de Papas Bravas (V)(GF) \$12

Fried Potato, Goat Cheddar, "Chorizo" Tempeh, Roasted Tomato Gravy, Aioli

"Spanish" Hot Chicken & Waffles\* \$18

Spiced Fried Chicken, Waffles, Whipped Black Pepper & Maple Butter

Tosta Goxua (V) \$12

French Toast-Style Brioche, Crema Catalana, Caramelized Sugar, Strawberry Cream

"Spanglish" Breakfast (GF)\* \$14

Bacon, Eggs, Grilled Tomato, Morcilla, Legume of the Day

Gluten-Free Pancakes (V)(GF) \$12

Marcona Almond, Preserved Lemon and Blueberry

Or

Caramelized Pineapple and Toasted Coconut

(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