

## PARA PICAR / SNACKS

### **Bread**

house-made sourdough w/ Spanish olive oil

### **Gilda**

anchovy, guindilla pepper, & olive skewer

### **Olivas mixtas**

mixed olives

### **Mojama con almendras marcona**

cured tuna belly w/ marcona almonds

### **Atun en escabeche**

tuna marinated in paprika and olive oil

## VEGETALES / VEGETABLES

### **Pa amb tomaquet**

house-made cristal bread w/ tomato

### **Patatas arrugadas con mojo picón**

“wrinkled potatoes” w/ cilantro & paprika sauces

### **Setas a la parilla**

grilled King Trumpet mushrooms w/ garlic & almonds

### **Alubias con apio**

beans w/ celery, tomato & paprika

### **Padróns**

roasted peppers w/ sea salt

## TAPAS / SMALL PLATES

### **Ensalada de pimientos con atun**

red pepper, fruit, & tuna salad

### **La Bomba de la Barceloneta**

pork stuffed mashed potato “bomb” w/ tomato & alioli

### **Zorza de cordero**

marinated lamb w/ paprika

### **Tortilla Española**

potato & onion omelet w/ alioli

### **Sobrasada con queso**

Mallorcan soft chorizo w/ goat cheese & honey on bread

## MÁS TAPAS

### **Pulpo a feira**

octopus w/ potatoes & paprika

### **Ensalada de calamar**

squid salad w/ moscatel vinegar and fines herbs

### **Espárragos blancos con anchoas**

white asparagus w/ anchovies

### **Cordero ahumado con fruta**

smoked lamb shoulder w/ fruit

### **Patatas bravas**

crispy potatoes w/ alioli & spicy tomato sauce

## DEL MAR / FROM THE SEA

### **Pescado del dia**

fish of the day

### **Calamar con Txistorra**

squid stuffed w/ sausage

### **Ostras a la parilla**

grilled oysters w/ anchovy butter

### **Rossejat negro**

fideo noodles w/ squid in squid ink

### **Arros con cangrejo**

crab rice w/ squid ink & paprika

### **Pescado del dia**

fish of the day

## CARNE / MEAT

### **Conejo al ajillo**

roasted rabbit w/ garlic and lemon

### **Carrilleras de ternera al vino tinto**

red wine braised beef cheeks

### **Pollo adobado con patatas**

roasted whole chicken w/ paprika & oregano

### **Secreto de cerdo**

grilled pork skirt steak w/ quince & pine nuts

### **Txuleton \***

grilled prime ribeye

### **Paella del Dia**

paella of the day

## CHARCUTERIA Y QUESO

### **Jamón Serrano**

dry cured Spanish ham

### **Lomo Embuchado**

dry cured pork loin sausage

### **Chorizo**

dry cured hot paprika Spanish sausage

### **5J Jamón Iberico de Bellota**

dry cured black Iberian pig ham (acorn-fed)

### **Fuet**

dry cured pork sausage spiced w/ nutmeg

### **Chorizo Soria**

dry cured garlic and paprika Spanish sausage

### **Salchichon Iberico**

dry cured black Iberian pig sausage (acorn-fed)

### **Mahon Curado**

hard raw cow's milk cheese from Menorca Island

### **Valdeon**

semi soft cow's milk bleu cheese from Leon

### **Etxegarai**

firm raw sheep's milk cheese from the Basque region

### **Caña de Cabra**

soft goat's milk cheese from Murcia

### **Alisios**

semi soft cow & goat's milk cheese from the Canary Islands

## POSTRES

### **Churros**

fried dough w/ sugar

### **Helado y fruta**

lemon-thyme ice cream & seasonal fruit

### **Pan con chocolate**

chocolate w/ olive oil & sea salt

### **Tarta de queso**

Basque cheesecake