



## 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<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         |
| Sardinas Asadas (GF) \$14<br>Sardines, Black Garlic Aioli,<br>Tomato, Basil | Terrina de Foie \$20<br>Foie Gras Terrine, Berries,<br>PX Sherry, Raisins-Walnuts Toast | Boquerones en Vinagre (GF) \$14<br>White Anchovies, Chips,<br>Olive Chutney |
| Croquetas de Puchero \$10<br>Josefina's Bechamel Croquettes                 | Steak Tartare (*) \$16<br>Santoña Anchovy, Piparra,<br>Kalamansi-Basil Emulsion         | Gambas al Ajillo (GF) \$14<br>Shrimp, EVOO, Garlic,<br>Cayenne Pepper       |
| Puntillitas \$11<br>Crispy Mini Squid, Habanero-Lemon<br>Aioli              | Kokotxas al Pil Pil \$19<br>Codfish Jowl, EVOO, Garlic                                  | Special Market Salad \$14<br>The Best The Market Had to Offer               |
| Revuelto de Setas \$15<br>Mushrooms, Cured Egg Yolk,<br>Shaved Duck Foie    | Piquillos Rellenos (V) \$12<br>Piquillo Peppers, Spinach,<br>Cardamom, Mushrooms        | Ensaladilla Rusa (GF) \$12<br>Potato Salad, Green Peas,<br>Carrots, Tuna    |

## 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



# Brunch

## Brunch Dishes

Tosta de Aguacate (V)\* \$14

Local Artisan Bread, Smashed Avocado, Tomato, Shishito Pepper,  
Fried Egg, Goat Cheese Sauce, 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 Eapañola (V)\* \$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, Jamón, Morcilla, Shrimp, Smoked Salmon, Steak, or Vegetables

Gambas y Semola (GF)\* \$15

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

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

Pancakes (V) \$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