

## Mariscos & Raw Bar

Gambas Cocidas (GF) \$16 Shrimp Cocktail	Salpicón de Marisco (GF) \$14 Steamed Shrimp, Octopus, Mussel, Red Onion, Peppers Salad
Ostras de Mercado (*) (GF) \$18 ½ Doz or \$32 Doz Today's Gourmet Oysters, Gazpacho Granita	Pulpo a la Gallega (GF) \$18 Octopus, Potato, Paprika de La Vera, EVOO
Langosta de Maine (GF) \$18 Half/ \$34 Whole Chilled Steamed Lobster	Carabineros a la Plancha (GF) \$35 Grilled Deep-Sea Red King Prawns
Cangrejo de Maryland en Salsa Rosa (GF) \$18 Crab Cocktail, Salsa Rosa, Piquillo Pepper	Mejillones a la Castellana \$12 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, Salpicon (*) (GF) \$80

## Chacinas Ibéricas • Cold Cuts

Selection of All Four Cold Cuts \$25
Jamón Pata Negra "Capaneagra" \$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 • La Cabezuela. Goat's Milk, Madrid. 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, EVOO, Garlic Bread	Papas Bravas (V) (GF) \$9 Potato, Spicy Tomato Sauce, Aioli	Tortilla de Patatas (*) (V) (GF) \$9 Potato, Poached Onion, Eggs
Sardinas Asadas (GF) \$14 Sardines, Black Garlic Aioli, Tomato, Basil	Terrina de Foie \$20 Foie Gras Terrine, Berries, PX Sherry, Raisins-Walnuts Toast	Boquerones en Vinagre (GF) \$14 White Anchovies, Chips, Olive Chutney
Croquetas de Puchero \$10 Josefina's Bechamel Croquettes	Steak Tartare (*) \$16 Santoña Anchovy, Piparra, Kalamansi-Basil Emulsion	Gambas al Ajillo (GF) \$14 Shrimp, EVOO, Garlic, Cayenne Pepper
Puntillitas \$11 Crispy Mini Squid, Habanero-Lemon Aioli	Kokotxas al Pil Pil \$19 Codfish Jowl, EVOO, Garlic	Special Market Salad \$14 The Best The Market Had to Offer
Revuelto de Setas \$15 Mushrooms, Cured Egg Yolk, Shaved Duck Foie	Piquillos Rellenos (V) \$12 Piquillo Peppers, Spinach, Cardamom, Mushrooms	Ensaladilla Rusa (GF) \$12 Potato Salad, Green Peas, Carrots, Tuna

## Main Dishes

Cut of the Day (\*) Market Price

Catch of the Day (\*) Market Price

Bacalao a la Vizcaína (GF) \$30 • Salted Cod, Choricero Pepper Sauce, Manzanilla Olives, Brussels Sprouts
Chipirones en su Tinta \$26 • Stuffed Squid, Squid Ink, Picada Rice
Pollo al Ajillo \$24 • Braised Chicken, Garlic, White Wine, Gurumelos
Costillas Asadas (GF) \$28 • Short Ribs, Thyme, Tableside Mashed Potatoes
Tallarines a la Marinera \$28 • Pasta, Manila Clams, Oloroso Sherry Foam
Cordero a la Plancha \$28 • Lamb Leg Fillet, Arugula, Marcona Almonds, Mojo Picón
Magret de Pato (*) (GF) \$28 • Duck Breast, Soy-Honey Marinade, Creamy Mushroom Risotto
Bacon Cheeseburger (*) \$16 • Señor Roy Goat Cheddar Cheese, "Spanish" Fries, Bravas Sauce

## For The Table

Paella (GF) \$30 per Person (Min 2 Orders per Table) Choice of Seafood (Add Lobster \$15pp), Meat, or Vegetable	Conejo Asado (GF) \$60 (Serves 2 to 3) Whole Roasted Rabbit, Jus, Choice of Side
Cochinillo (GF) \$85 per Quarter (Serves 2 to 3) Roasted Suckling Pig, Jus, Choice of Side	Jarrete de Cordero (GF) \$45 (Serves 2) Braised Lamb Shank, Piquillo Peppers, Mushrooms
Dorada a la Sal (GF) \$50 (Serves 2) Sea Bream Roasted in a Salt Crust, Choice of Side	Chuletón de Buey (*) (GF) \$90 (Serves 2 to 3) 32oz- USDA Black Angus Bone-in Ribeye, Choice of Side

## Side Dishes

Tomates Verdes (V) \$9 Fried Green Tomatoes, Orange Honey Glaze, Cayenne Pepper	Zanahorias Salteadas (V) (GF) \$12 Rainbow Carrots, Paprika Butter, Capers
Coles de Bruselas con Mojo Picón y Queso de Cabra (V) \$10 Crispy Brussel Sprouts with Peppers-Cheese sauce	Puré de Patatas (V) (GF) \$8 Tableside Mashed Potatoes
Parrillada de Verduras (VV) (GF) \$11 Grilled Vegetables, Garlic Chips	Pimientos del Padrón (VV) (GF) \$11 Fried Shishito Peppers, Maldon Salt

SER Journey Family-Style Tasting Menu. \$50 per Person • \$30 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