



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 • **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

Pimientos del Padrón (VV)(GF) \$11

Fried Shishito Peppers,
Maldon Salt

Croquetas de Puchero \$10

Josefina’s Bechamel Croquettes

Puntillitas \$11

Crispy Mini Squid, Habanero-Lemon Aioli

Pulpo a la Gallega (GF) \$18

Octopus, Potato,
Paprika de La Vera, EVOO

Papas Bravas (V)(GF) \$9

Potato Spicy, Tomato Sauce, Aioli

Mejillones a la Castellana \$12

Mussels, Garlic, Serrano Ham,
Sweet Paprika

Parrillada (VV)(GF) \$11

Grilled Vegetables, Garlic Sofrito

Escalibada con Queso (GF) \$12

Roasted Vegetables, Pine nuts,
Caramelized Goat Cheese

Piquillos Rellenos \$12

Stuffed Piquillo Peppers,
“Ropa Vieja”

Tortilla de Patatas (*) (V)(GF) \$9

Potato, Poached Onion, Eggs

Tosta de Anchoas \$14

Anchovies in Olive Oil,
Cheese, Condensed Milk

Gambas al Ajillo (GF) \$14

Shrimp, EVOO, Garlic, Cayenne Pepper

Tomates Cherry Salteados (V) \$9

Sauteed Heirloom Baby Tomatoes, Sherry,
Basil, Garlic

Special Market Salad \$10

The Best The Market Had to Offer
Add: Chicken, Shrimp, Salmon,
or Smoked Salmon +\$4

Main Dishes

Cut of the Day (*) Market Price

Catch of the Day (*) Market Price

Magret de Pato (*) \$28 • Duck Breast, Soy-Honey Marinade, Creamy Mushroom Risotto

Canelones con Bechamel \$28 • Pork, Chicken and Foie Gras Cannellones, Bechamel Sauce

Bacon Cheeseburger (*) \$16 • Señor Roy Goat Cheddar Cheese, “Spanish” Fries, Bravas Sauce

Paella (GF) \$30 per Person (Min 2 Orders per Table) • Choice of Seafood, Meat, or Vegetarian

Cochinillo (GF), \$100 (Half, Serves 2 to 3) \$190 (Whole, Serves 3 to 6) • Roasted Suckling Pig, Navarro potatoes, Au-Jus



Lunch

Bocadillos • Sandwiches

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

Clasico Hero

Jamón 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 Tximitxurri

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