

Mariscos & Raw Bar

Gambas Cocidas (GF) \$16 Shrimp Cocktail	Salpicon de Marsico (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, Seafood Salad (*) (GF) \$80

Chacinas Ibéricas • Cold Cuts

Selection of All Four Cold Cuts \$25
Jamón Pata Negra "Capaneegra" \$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
Robalo Confitado (GF) \$14 Sea Bass, Orange, Red Onion, Cilantro	Foie a la Plancha \$20 Grilled Foie Gras, Spinach, Blood Orange, Raisins-Walnuts Toast	Tosta de Anchoas \$14 Anchovies in Olive Oil, Cheese, Condensed Milk
Huevos Rotos con Chorizo \$13 Fried Eggs, Spanish Chorizo, Potato, Bell Peppers	Tartar de Atún (*) \$16 Tuna Tartar, Mango, Avocado, Coconut Milk	Gambas al Ajillo (GF) \$14 Shrimp, EVOO, Garlic, Cayenne Pepper
Croquetas de Puchero \$10 Josefina's Bechamel Croquettes	Cazón en Adobo \$12 Fried Marinated Shark, Mojo Verde sauce	Special Market Salad \$14 The Best the Market Had to Offer
Puntillitas \$11 Crispy Mini Squid, Habanero-Lemon Aioli	Piquillos Rellenos \$12 Stuffed Piquillo Peppers, "Ropa Vieja"	Escalibada con Queso (GF) \$12 Roasted Vegetables, Pine nuts, Caramelized Goat Cheese

Main Dishes

Cut of the Day (*) Market Price

Catch of the Day (*) Market Price

Bacalao al Pil-Pil (GF) \$30 • Salted Cod, Extra Virgin Olive Oil Emulsion, Garlic Chips, Cayenne
Chipirones a la Plancha \$26 • Grilled Squid, Squid Ink, Picada Rice
Presa de Cerdo Ibérico Ahumada \$32 • Smoked Pork Shoulder, Papas Arrugadas, Mojo Picón
Costillas Asadas (GF) \$28 • Short Ribs, Thyme, Potatoes Foam
Canelones con Bechamel \$28 • Pork, Chicken and Foie Gras Cannellone, Bechamel Sauce
Zarzuela de Pescados Y Mariscos \$28 • Today's Seafood Casserole, Saffron-Lobster Stew
Magret de Pato (*) \$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
Dorada a la Sal (GF) \$50 (Serves 2) Sea Bream Roasted in a Salt Crust, Choice of Side	Jarrete de Cordero (GF) \$45 (Serves 2) Braised Lamb Shank, Piquillo Peppers, Mushrooms
Cochinillo (GF) \$100 (Half, Serves 2 to 3) \$190 (Whole, Serves 3 to 6) Roasted Suckling Pig, Whole or Half, 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 Cherry Salteados (V) \$9 Sautéed Heirloom Baby Tomatoes, Sherry, Basil, Garlic	Zanahorias Salteadas (V)(GF) \$12 Rainbow Carrots, Paprika Butter, Capers
Coles de Bruselas, Mojo Picón y Queso de Cabra (V) \$10 Crispy Brussel Sprouts with Peppers-Cheese sauce	Puré de Patatas (V)(GF) \$8 Tablesides 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