

Mariscos & Raw Bar

- Gambas Cocidas (GF) \$16
Shrimp Cocktail
- Ostras de Mercado (*) (GF) \$18 ½ Doz or \$32 Doz
Today's Gourmet Oysters, Gazpacho Granita
- Langosta de Maine (GF) \$18 Half/\$34 Whole
Chilled Lobster (Cooked to Order) Topped with Crab Meat
- Cangrejo de Maryland en Salsa Rosa (GF) \$18
Crab Cocktail, Salsa Rosa, Piquillo Pepper
- Pulpo a la Gallega (GF) \$18
Octopus, Potato, Paprika de La Vera, EVOO
- Carabineros a la Plancha (GF) \$35
Grilled Deep-Sea Red King Prawns
- 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 "Capanebra" \$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, Pais Vasco. Piquillo Marmalade

Picoteo

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| Pan Catalana (VV) \$8
Crushed Tomato, EVOO, Garlic Bread | Puntillitas \$12
Crispy Mini Squid, Habanero-Lemon 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 | Cazón en Adobo \$12
Fried Marinated Shark, Mojo Verde sauce | Gambas al Ajillo (GF) \$14
Shrimp, EVOO, Garlic,
Cayenne Pepper |
| Croquetas de Puchero \$10
Josefina's Bechamel Croquettes | Piquillos Rellenos \$12
Stuffed Piquillo Peppers,
"Ropa Vieja" | Special Market Salad \$14
The Best the Market Had to Offer |
| Berejenas Fritas \$10
Deep Fried Barbarella Eggplant,
Honey-Yogurt Sauce, Lemon Zest | | Escalivada 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 in Saffron-Lobster Broth
- 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
- Dorada a la Sal (GF) \$50 (Serves 2)
Sea Bream Roasted in a Salt Crust, Choice of Side
- Cochinillo (GF)
\$110 (Half, Serves 2 to 3) \$200 (Whole, Serves 3 to 6)
Roasted Suckling Pig, Whole or Half, Choice of Side
- Conejo Asado (GF) \$70 (Serves 2 to 3)
Whole Roasted Rabbit, Apricot Sauce, Choice of Side
- Jarrete de Cordero (GF) \$50 (Serves 2)
Braised Lamb Shank, Piquillo Peppers, Mushrooms
- Chuletón de Buey (*) (GF) \$90 (Serves 2 to 3)
32oz USDA Black Angus Bone-in Ribeye, Choice of Side

Side Dishes

- Papas Bravas (V) (GF) \$9
Potato, Spicy Tomato Sauce, Aioli
- Coles de Bruselas, Mojo Picón y Queso de Cabra (V) \$10
Crispy Brussel Sprouts with Peppers-Cheese sauce
- Parrillada de Verduras (VV) (GF) \$11
Grilled Vegetables, Garlic Chips
- Zanahorias Salteadas (V) (GF) \$12
Rainbow Carrots, Paprika Butter, Capers
- Puré de Patatas (V) (GF) \$8
Tableside Mashed Potatoes
- 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