



## Chacinas Ibéricas • Cold Cuts

Selection of All Four Cold Cuts \$25

Jamón Pata Negra “Capaneira” \$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 \$12**

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

**Berejenas Fritas \$10**

Deep Fried Barbarella Eggplant,  
Honey-Yogurt Sauce, Lemon Zest

**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), \$110 (Half, Serves 2 to 3) \$200 (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