

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, Jamón Serrano, Sweet Paprika
- Tartar de Atún (*) \$16
Tuna Tartar, Mango, Avocado, Coconut Milk

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 \$30 • Chorizo \$10 • Caña de Lomo \$12 • Salchichón \$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

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| Berejenas Fritas \$10
Deep Fried Barbarella Eggplant,
Honey-Yogurt Sauce, Lemon Zest | Cazón en Adobo \$12
Fried Shark bites, Mojo Verde sauce | Croquetas de Puchero \$10
Josefina's Bechamel Croquettes |
| Escalivada con Queso (GF) \$12
Roasted Vegetables, Pine nuts,
Caramelized Goat Cheese | Gambas al Ajillo (GF) \$14
Shrimp, EVOO, Garlic, Cayenne | Foie a la Plancha \$20
Foie Gras, Spinach,
Blood Orange, Raisins-Walnuts Toast |
| Pan Catalana (VV) \$8
Crushed Tomato, EVOO, Garlic Bread | Puntillitas \$12
Crispy Mini Squid, Habanero-Lemon Aioli | Huevos Rotos con Chorizo \$13
Potato, Chorizo Ibérico,
Bell Pepper, Fried Egg |
| Tortilla de Patatas (*) (V) (GF) \$9
Potato, Poached Onion, Eggs | Robalo Confitado (GF) \$14
Sea Bass, Avocado,
Red Onion, Cilantro | Piquillos Rellenos \$12
Stuffed Piquillo Peppers,
Beef "Ropa Vieja" |
| Special Market Salad \$14
The Best the Market Had to Offer | Tosta de Anchoas \$14
Anchovies in Olive Oil, Montenebro Cheese,
Condensed Milk | |

Main Dishes

- Catch of the Day (*) Market Price
- Beef Cut of the Day (*) Market Price
- Bacalao al Pil-Pil (GF) \$30 • Salted Cod, EVOO Emulsion, Garlic, Cayenne
- Chipirones a la Plancha \$26 • Grilled Squid, Picada Rice, Squid Ink
- Zarzuela de Mariscos \$28 • Today's Seafood in Saffron-Lobster Broth
- Magret de Pato (*) \$28 • Duck Breast, Soy-Honey Marinade, Creamy Mushroom Risotto
- Canelones con Bechamel \$28 • Pork, Chicken and Foie Gras Cannellone, Bechamel Sauce
- Presa de Cerdo Ibérico Ahumada \$32 • Smoked Pork Shoulder, Papas Arrugadas, Mojo Picón
- Costillas Asadas (GF) \$28 • Short Ribs, Thyme, Potatoes Foam
- Bacon Cheeseburger (*) \$16 • Señor Roy Goat Cheddar Cheese, Fries

For the Table

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| PAELLA (GF) \$60 (Serves 2)
Choice of Seafood (<i>Add Lobster \$15pp</i>), Meat, or Vegetable | Conejo Asado (GF) \$70 (Serves 2-3)
Whole Roasted Rabbit, Apricot Sauce, Choice of 1 Side |
| Dorada a la Sal (GF) \$50 (Serves 2)
Sea Bream Roasted in Salt Crust, Choice of 1 Side | Jarrete de Cordero (GF) \$50 (Serves 2)
Braised Lamb Shank, Piquillo Peppers, Mushrooms |
| Cochinillo (GF)
\$110 (Half, Serves 2-3) \$200 (Whole, Serves 3-6)
Roasted Suckling Pig, Choice of 1 Side | Chuletón de Buey (*) (GF) \$90 (Serves 2-3)
32oz USDA Black Angus Bone-in Ribeye, Choice of 1 Side |

Side Dishes

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| Papas Bravas (V) (GF) \$9
Potato, Spicy Tomato Sauce, Aioli | Pimientos del Padrón (VV) (GF) \$11
Fried Shishito Peppers, Maldon Salt |
| 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 | Zanahorias Salteadas (V) (GF) \$12
Rainbow Carrots, Paprika Butter, Capers |

SER Journey Family-Style Tasting Menu (min 2) \$50 p/p • Wine Pairing \$30 (optional)

(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