



Lunch

Bocadillos • Sandwiches

All Sandwiches \$10 | add Fries, Salad or Soup \$4

Clasico Hero

Jamón Serrano, Manchego Cheese, Salsa Catalana

Sara Montiel

Jamón Serrano, Fried Egg, Garlic Chips

Segoviano

Pulled Pork, Montenebro Cheese, Salsa Brava, Onion

Serranito

Grilled Pork Loin, Shishito Peppers, Jalapeño Mayo

Pepito de Ternera

Grilled Beef, Piquillo Peppers, Manchego, Paprika Mayo

Valencian Chivito

Grilled Chicken, Lettuce, Tomato, Onion, Mayo

BLT

Bacon, Lettuce, Tomato, Mayo, Toasted Brioche

The Sea SER

Smoked Salmon, Avocado, Lettuce, Tartar Sauce

Thunnus

Tuna Salad, Escabeche Onion, Piquillo Peppers, Lettuce

Tortilla Española (V)

Potato-Onion Omelette, Bravas Mayo

Vegetariano (V)

Roasted Vegetables, Goat Cheese

Torta Balear (V)

Brioche Grilled Cheese, Queso Mahon (add bacon +\$3)

Menú del Día

Build your own three-course meal \$26

••• a Low-Calorie, Low-Sodium Option •••

Appetizer

Market Salad, Soup, or Legumes

Main Course

Catch of the day

-or-

Beef Cut of the Day

Dessert

Flan de la Casa

-or-

Frutas y Crema

Add a Glass of Albariño or Tempranillo +\$8

(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



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 “Capanegra” \$30 • Chorizo \$10 • Caña de Lomo \$12 • Salchichón Ibérico \$10

Quesos • Cheeses

Each Cheese \$10 or Selection of All Six \$35

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
Potatoes, Brava Sauce, Aioli | Gambas al Ajillo (GF) \$14
Shrimp, EVOO, Garlic, Cayenne Pepper |
| Croquetas de Puchero \$10
Josefina’s Bechamel Croquettes | Tortilla de Patatas (*) (V)(GF) \$9
Potato, Poached Onion, Eggs | Puntillitas \$12
Crispy Mini Squid, Habanero-Lemon Aioli |
| Escalivada con Queso (GF) \$12
Roasted Vegetables, Pine nuts, Caramelized Goat Cheese | Revuelto de Setas \$15
Mushrooms, Cured Egg Yolk, Shaved Duck Foie | Pulpo a la Gallega (GF) \$18
Octopus, Potato, Paprika de La Vera, EVOO |
| Pimientos del Padrón (VV)(GF) \$11
Fried Shishito Peppers, Maldon Salt | Ensaladilla Rusa y Boquerones \$14
Cold Potato Salad, Green Peas, Carrots, Mayo, Tuna, Anchovies Cured in Vinegar | Parrillada (VV)(GF) \$11
Grilled Vegetables, Garlic Sofrito |
| Berejenas Fritas \$10
Deep Fried Barbarella Eggplant, Honey-Yogurt Sauce, Lemon Zest | ” Salpicón de Marisco (GF) \$14
Octopus Salad, Shrimp, Mussels, Bell Peppers, Onions, EVOO | 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

- Bacon Cheeseburger (*) \$16** • Señor Roy Goat Cheddar Cheese, “Spanish” Fries, Bravas Sauce
Magret de Pato (*) \$28 • Duck Breast, Soy-Honey Marinade, Creamy Mushroom Risotto
Pollo en Salsa Verde \$24 • Chicken Thighs, Mushrooms, Garlic, Parsley, Demi-Glace
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