

Mariscos & Raw Bar

Gambas Cocidas (GF) \$16 Shrimp Cocktail	Pulpo a la Gallega (GF) \$18 Octopus, Potato, Paprika de La Vera, EVOO
Ostras de Mercado (*) (GF) \$18 ½ Doz or \$32 Doz Today's Gourmet Oysters, Gazpacho Granita	Cigalas a la Plancha (GF) \$35 Grilled Langoustines
Langosta de Maine (GF) \$28 Half/\$50 Whole Chilled Lobster (Cooked to Order) Topped with Crab Meat	Vieiras Ahumadas al Bourbon (GF) (*) \$18 Smoked Raw Scallops, Old-Fashioned Dressing, Scallions
Salpicón de Marisco (GF) \$14	Crudo de Atún (GF) (*) \$16
Seafood Salad (Octopus, Shrimp, Mussels, Bell Peppers, Onion)	Raw Tuna, Avocado, Almonds, Cilantro, Ginger-Pineapple Sorbet

Platters

S • 6 Oysters, 4 Shrimp (*) (GF) \$25
M • 6 Oysters, 8 Shrimp, Jumbo Lump Crab Cocktail (*) (GF) \$50
L • 12 Oysters, 8 Shrimp, Jumbo Lump Crab, Whole Lobster, Seafood Salad (*) (GF) \$120

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 \$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 • Lingote Cremoso 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	Tortilla de Patatas (*) (V) (GF) \$9 Potato, Poached Onion, Eggs	Gambas al Ajillo (GF) \$14 Shrimp, EVOO, Garlic, Cayenne
Croquetas de Puchero \$10 Josefina's Bechamel Croquettes	Special Market Salad \$14 The Best the Market Had to Offer	Cazón en Adobo \$12 Fried Marinated Shark, Mojo Verde
Carpacho de Pluma Ibérica (*) (GF) \$14 Iberian Pork Flank, Almonds, Tomato, EVOO, Mâché	Rulo de Foie Micuit (*) \$20 Foie Gras, Jerte's Valley Cherries, Coca Cola Reduction	Ensaladilla con Boquerones \$14 Cold Potato Salad, Green Peas, Carrots, Mayo, Tuna, Anchovies Cured in Vinegar
Revuelto de Setas (*) \$15 Mushrooms, Cured Egg Yolk, Shaved Duck Foie	Sardinas a la Plancha \$14 Whole Grilled Sardines, Romesco Sauce Mix Greens, Sherry Vinaigrette	Escalivada con Queso (GF) \$12 Roasted Vegetables, Pine nuts, Caramelized Goat Cheese
Puntillitas \$12 Crispy Mini Squid, Habanero-Lemon Ali-oli	Buñuelos de Luci \$14 Salted Cod Fritters, Honey Alioli	Berenjenas Fritas \$10 Deep Fried Barbarella Eggplant, Honey-Yogurt Sauce, Lemon Zest

Main Dishes

Catch of the Day (*) Market Price
Beef Cut of the Day (*) Market Price
Bacalao Club Ranero (GF) \$30 • Salted Cod, EVOO Emulsion, Garlic, Cayenne, Bell Peppers
Chipirones a la Plancha \$26 • Grilled Squid, Picada Rice, Squid Ink
Magret de Pato (*) \$28 • Duck Breast, Soy-Honey Marinade, Creamy Mushroom Risotto
Pollo en Salsa Verde \$24 • Chicken Thighs, Mushrooms, Garlic, Parsley, Demi-Glace
Presa de Cerdo Ibérico Ahumada \$32 • Smoked Pork Shoulder, Papas Arrugadas, Mojo Picón
Costillas Asadas (GF) \$28 • Short Ribs, Thyme, Mashed Potatoes
Bacon Cheeseburger (*) \$16 • White Cheddar Cheese, Fries

For the Table

Paella (GF) \$60 (Serves 2) Choice of Seafood (Add Lobster \$20 pp), 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 Asado (GF) \$125 (Half, Serves 2-3), \$250 (Whole, Serves 3-6) Roasted Suckling Pig, Choice of 1 Side	Chuletón de Buey (*) (GF) \$120 (Serves 2-3) 32oz- USDA Black Angus Bone-in Ribeye, Choice of 1 Side

Side Dishes

Papas Bravas (V) (GF) \$9 Potato, Brava 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 Tableside Mashed Potatoes
Parrillada de Verduras (VV) (GF) \$11 Grilled Vegetables, Garlic Chips	Ensalada de Garbanzos (V) (GF) \$11 Chickpeas, Peppers, Onions, Sherry Vinaigrette, Olives

SER Chef's Tasting Menu (min 2) \$75/p • Wine Pairing \$45 (ask server for details)

(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