



Bocadillos \$10 Sandwiches

Add Fries, Salad or Soup of the Day \$4

Clasico Hero Jamón Serrano, Manchego Cheese, Salsa Catalana	BLT Bacon, Lettuce, Tomato, Mayo, Toasted Brioche
Sara Montiel Jamón Serrano, Fried Egg, Garlic Chips	The Sea SER Smoked Salmon, Avocado, Lettuce, Tartar Sauce
Segoviano Pulled Pork, Montenebro Cheese, Salsa Brava, Onion	Thunnus Tuna Salad, Escabeche Onion, Piquillo Peppers, Lettuce
Serranito Grilled Pork Loin, Shishito Peppers, Jalapeño Mayo	Tortilla Española (V) Potato-Onion Omelette, Bravas Mayo
Pepito de Ternera Grilled Beef, Piquillo Peppers, Manchego, Paprika Mayo	Vegetariano (V) Roasted Vegetables, Goat Cheese
Valencian Chivito Grilled Chicken, Lettuce, Tomato, Onion, Mayo	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 or Soup of the Day

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 House 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



Lunch

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 "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

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| Pan Catalana (VV) \$8
Crushed Tomato, EV00, Garlic Bread | Papas Bravas (V)(GF) \$9
Potatoes, Brava Sauce, Aioli | Gambas al Ajillo (GF) \$14
Shrimp, EV00, 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, EV00 |
| Pimientos del Padrón (VV)(GF) \$11
Fried Shishito Peppers,
Maldon Salt | Ensaladilla con Boquerones \$14
Cold Potato Salad, Green Peas, Carrots,
Mayo, Tuna, Anchovies Cured in Vinegar | Buñuelos de Luci \$14
Salted Cod Fritters,
Honey Alioli |
| Berenjenas Fritas \$10
Deep Fried Barbarella Eggplant,
Honey-Yogurt Sauce, Lemon Zest | Salpicón de Marisco (GF) \$14
Octopus Salad, Shrimp, Mussels, Bell
Peppers, Onions, EV00 | 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 • White Cheddar Cheese, Fries

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) \$60 (Serves 2) • Choice of Seafood, Meat, or Vegetarian

Cochinillo (GF), \$125 (Half, Serves 2 to 3) \$250 (Whole, Serves 3 to 6) • Roasted Suckling Pig, Choice of 1 Side