



Bocadillos \$11 Sandwiches

Add Fries, Salad or Soup of the Day \$5

<p>Clasico Hero Jamón Serrano, Manchego Cheese, Salsa Catalana</p>	<p>BLT Bacon, Lettuce, Tomato, Mayo, Toasted Brioche</p>
<p>Sara Montiel Jamón Serrano, Fried Egg, Garlic Chips</p>	<p>The Sea SER Smoked Salmon, Avocado, Lettuce, Tartar Sauce</p>
<p>Segoviano Pulled Pork, Montenebro Cheese, Salsa Brava, Onion</p>	<p>Thunnus Tuna Salad, Escabeche Onion, Piquillo Peppers, Lettuce</p>
<p>Serranito Grilled Pork Loin, Shishito Peppers, Jalapeño Mayo</p>	<p>Tortilla Española (V) Potato-Onion Omelette, Bravas Mayo</p>
<p>Pepito de Ternera Grilled Beef, Piquillo Peppers, Manchego, Paprika Mayo</p>	<p>Vegetariano (V) Roasted Vegetables, Goat Cheese</p>
<p>Valencian Chivito Grilled Chicken, Lettuce, Tomato, Onion, Mayo</p>	<p>Torta Balear (V) Brioche Grilled Cheese, Queso Mahon (add bacon +\$3)</p>

Menú del Día

Build your own three-course meal \$28

••• 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) \$30
M • 6 Oysters, 6 Shrimp, Jumbo Lump Crab Cocktail (*) (GF) \$60
L • 12 Oysters, 8 Shrimp, Jumbo Lump Crab, Whole Lobster, Seafood Salad (*) (GF) \$140

Chacinas Ibéricas • Cold Cuts

Selection of All Four Cold Cuts \$30

Jamón Pata Negra "Cinco Jotas" \$35 • Chorizo \$10 • Caña de Lomo \$14 • 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, EVOO, Garlic Bread | Papas Bravas (V)(GF) \$9
Potatoes, Brava Sauce, Aioli | Gambas al Ajillo (GF) \$15
Shrimp, EVOO, Garlic, Cayenne Pepper |
| Croquetas de Puchero \$12
Josefina's Bechamel, Mixed Chicken, Jamón
and Beef Croquettes | Tortilla de Patatas (*) (V)(GF) \$10
Potato, Poached Onion, Eggs | Puntillitas \$14
Crispy Mini Squid, Habanero-Lemon Aioli |
| Escalivada con Queso (GF) \$12
Roasted Vegetables, Pine nuts,
Caramelized Goat Cheese | Revuelto de Setas (*) \$16
Mushrooms, Cured Egg Yolk,
Shaved Duck Foie | Pulpo a la Gallega (GF) \$18
Octopus, Potato, Paprika de La Vera, EVOO |
| Pimientos del Padrón (V)(GF) \$11
Fried Shishito Peppers,
Maldon Salt | Zanahorias Salteadas (V)(GF) \$11
Rainbow Carrots, Capers, Garlic, Herb
Butter | Market Salad \$10
The Best the Market Had to Offer
Add: Chicken, Shrimp, Salmon, or Smoked
Salmon +\$6 |
| Berenjenas Fritas \$12
Deep Fried Barbarella Eggplant,
Honey-Yogurt Sauce, Lemon Zest | Cerdo a la Mozarabe (GF) \$14
Grilled Pork Loin, Charred Onions,
Raisins, Pinenuts Sauce | Buñuelos de Bacalao "Luci" \$14
Salted Cod Fritters,
Honey Alioli |
| | Robalo Confidato (GF) \$22
Poached Seabass, Avocado, Orange, Almonds | |

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 • Organic Semi-Boned Chicken Breast, Mushrooms, Parsley, Garlic Sauce
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