

Raciones Pasteleras

Caracolillos

carolina's sweet buns: buttery layers
and vanilla bean sugar 1 for \$3.00/2 for \$5.50

Pan Tostada

grilled bread with chocolate spread
or house-made preserves \$2.25



Raciones Frías

Tortilla Española

potato and onion omelet with ali oli
& mixed green salad \$9.00

Chorizo con Chocolate

chorizo with shaved chocolate & grilled bread \$7.00

Pa Amb Tomaquet

grilled bread with garlic, tomato & jamón serrano \$6.00

Bocadillo de Cerdo

braised pork sandwich with píparra peppers \$6.00



Raciones Calientes

Caña de Cabra

seared goat's milk cheese
with caramelized onions & apple \$6.00

Revuelto de Champiñones

lightly-scrambled eggs
with button mushrooms, onion confit & thyme \$10.00

Espárragos

grilled asparagus with lemon & sea salt \$9.00

Huevos a la Flamenca

baked eggs with chorizo, jamón serrano, asparagus,
fried tomato sauce & béchamel \$11.00

Croquetas de Bacalao

salt cod croquettes with spicy tomato sauce & alioli
\$11.00

Cerdo Confitado

pork leg confit with panadera potatoes & fried egg
\$11.00

Txistorra

grilled navarran style pork sausage
with grilled bread \$9.00

Morcilla

blood sausage with piquillo peppers \$10.00

Cordero

braised lamb shank with white beans & poached egg
\$12.00



Menu is served tapas-style and meant to be shared
20% gratuity added to parties of 6 or more
Corkage fee of \$20.00 per 750 ml bottle

Consuming raw or undercooked food may cause illness