

Raciones Frías

Combinación de Aceítunas
marinated gordal, arbequina & empeltre olives \$6.50

Remolachas
red & golden beets, olive oil, sherry vinegar & garlic
\$10.00

Mojama
cured tuna loin
with gordal olives, marcona almonds & olive oil \$12.00

Terrina de Conejo*
rabbit terrine with pickled onions, frisee & alioli \$11.00

Chorizo con Chocolate
cured spanish chorizo with shaved chocolate \$10.00

Jamón Serrano
dry-cured serrano ham \$14.00

Tabla Ibérica
selection of dry-cured meats from the acorn-fed
pata negra pig \$18.00

Quesos

Roncal
sheep cheese with quince paste

Caña de Cabra
goat's milk cheese with fig jam

Mitiblu
sheep's milk blue cheese with candied walnuts

\$4.50 per ounce each
or
a selection of all three cheeses
with accompaniments \$13.00

Plato de Quesos de Kukulú*
a selection of raw milk cheeses from the Kukulú farmstead
in Espelette, France \$15.00

Please join us for our last wine dinner of Spring!!
Tuesday May 22, 2012 6:30 p.m.
\$65.00 per person includes dinner & wine pairing

20% gratuity added to parties of 6 or more.
Corkage fee of \$20.00 per 750ml bottle.

*Consuming raw or undercooked food may cause illness

Raciones Calientes

Verduras y Huevos

Berenjena
roasted eggplant
with fried tomato sauce & sheep cheese \$11.00

Calçots
grilled calcot onions with romesco sauce \$10.00

Espárragos
roasted asparagus with lemon & sea salt \$11.00

Pescados y Mariscos

Mejillones
mussels with txakoli wine sauce, leeks & tomatoes
\$14.00

Vieiras*
seared scallops with white bean puree
crispy jamón & scallop reduction \$19.00

Calamares
braised squid in squid ink sauce
with bomba rice \$15.00

Cangrejo*
pan fried soft shell crab with potatoes in alioli \$13.00

Carnes

Secreta Iberica*
a special cut from the pata negra pig with panaderas
potatoes & cider sauce \$20.00

Pato Confitado
duck leg confit with potato mousse \$15.00

Venado*
grilled venison with oyster mushrooms
& licorice root sauce \$18.00

Cordero*
grilled lamb loin with roasted pepper salad \$17.00

Foie de Pato*
seared foie gras, apple sauce & pedro ximénez
reduction \$22.00