

## Raciones Calientes

### Raciones Frías

Combinación de Aceítunas  
marinated spanish olives \$6.50

Gazpacho Andaluz  
chilled soup of tomatoes, peppers, cucumber  
garlic, & bread \$6.00

Ensalada Lando  
heirloom tomatoes, olive oil, sherry vinegar, garlic \$11.00

Ensalada de Boquerones  
vinegar-cured anchovies, piquillo peppers, anchovy-stuffed  
olives, hard-boiled egg \$10.00

Salmón Curado  
house-cured salmon, soft-boiled egg  
black olive vinaigrette \$12.00

Jamón Serrano  
dry-cured serrano ham \$14.00

Lomo Ibérico  
dry-cured pork loin from acorn-fed pigs \$16.00

Plato de Chacinería  
selection of spanish dry-cured meats \$16.00

### Quesos

Agour  
sheep's milk cheese, quince preserves

Leonora  
goat's milk cheese, fig jam

Bleu de Basque  
sheep's milk cheese, candied walnuts

\$4.50 per ounce, \$13.00 plate of three

Please join us for Brunch  
Saturday & Sunday  
from 10:00am-2:00pm

18% gratuity added to parties of 6 or more.  
Corkage fee of \$30.00 per bottle.  
Consuming raw or undercooked food may cause illness

### Verduras

Pimientos de Padrón  
fried galician green peppers, sea salt \$11.50

Lechuga a la Parilla  
grilled baby lettuces, olive oil, rioja balsamic vinegar \$8.50

Berenjena  
roasted eggplant, tomato frito, & idiazabel sheep cheese  
\$10.00

### Pescados y Mariscos

Almejas  
clams, corn, & guindilla peppers \$13.50

Piquillo Rellenos con Brandada  
salt cod & potato mousse, piquillo peppers, & vizcaina sauce  
\$15.00

Gambas  
prawns, bomba rice, chorizo, peppers \$16.00

Txipirones en su Tinta  
ink-braised squid, bomba rice, piquillo foam \$15.00

Trucha a la Navarra  
pan-seared trout, crispy jamón serrano,  
shrimp stock, piperade \$16.00

### Carnes

Codorniz  
grilled quail, green beans, saffron-almond sauce \$17.00

Pato Confitado  
duck leg confit, warm lentil salad \$13.00

Sartenako  
pan-roasted pork loin, chorizo, blood sausage  
garlic potato mousse \$17.00

Venado  
grilled venison, oyster mushrooms \$18.00

Foie de Pato  
seared foie gras, cherry compote \$22.00