

November 2, 2024

Conservas - Spanish Tinned Seafood

Served with Lemon, Olives,
Grilled Baguette, Lemon Aioli



Donostia, Sardines en Vinegar 25

Donostia, Clams en Brine 26

Fangst, Brisling No. 2 Sardine, Smoked with Beech Wood 29

Conservas de Cambados, Gooseneck Barnacles in Brine 49

Pintxos

Gilda, Boquerones, Olive, Piquillo Pepper 3 (2)

Jamón Croquettes, Mojo Picón 4 (3)

Spinach and Gruyère Croquettes, Roasted Garlic Aioli 4 (3)

Poached Tuna, Piquillo Peppers, Arugula, Spanish Olives, Lemon Aioli 5 (2)

Beef Empanadas, Ají Amarillo Aioli 5 (2)

Raciones

Wood Grilled Pan Con Tomate, Pan Rústico, Tomato, Fleur de Sel 7

Marcona Almonds, Thyme, Fleur de Sel 7

Spanish Olives, Lemon, Garlic, Rosemary 7

Pommes Frites, Preserved Truffle Aioli 8

Boquerones, Garlic Vinaigrette, Espelette 9

Cantabrian Anchovies, Piquillo Pepper, Arbequina Olive Oil 10

Charcuterie y Quesos

Marinated Manchego, Sheep's Milk Cheese, Garlic, Thyme, Pear Membrillo 14

Idiazabal, Smoked Sheep's Milk Cheese, Walnuts 14

Caña de Cabra, Goat's Milk Cheese, Bloomy Rind, Ajo Dulce 16

Délice de Bourgogne, Cow's Milk, Soft Ripened Triple Cream, Medjool Dates 16

12 Month Jamón Serrano, House Pickles 14

Tapas

Patatas Bravas, Mojo Picón, Charred Scallion Aioli, Scallions 12

Mesclun Salad, Apples, La Peral, Pepitas, Honey Banyuls Vinaigrette 14

Miso Wood Grilled Cauliflower, Fresh Ricotta, Marcona Almond Salvitxada 16

Shrimp a la Plantxa, Zucchini Escabeche, Piquillo Peppers, Fennel Pollen, Capers 18

Pan Seared Wahoo, Fennel, Orange, Cumin, Curried Remoulade 18

Crab Stuffed Scallop, (1 each) Lemon, Garlic Migas, Reggiano 18

Crispy Oysters, Blistered Shishito Peppers, Charred Lemon, Pimentón Aioli 21

Entradas

Chanterelle Mushroom Fricassée, Butternut Squash, Kale, Preserved Truffle, Reggiano 38

Wood Grilled Tuna, Fairytale Pumpkin Purée, Wilted Kale, Sweet Peppers, Poblano Romesco 42

Duck Leg Confit, Butternut Squash, Roasted Turnips, Natural Reduction 42

Wood Grilled 12 oz. Strip Steak, Pommes Lyonnaise, Black Garlic Butter, Scallions 48

40 oz Txuleton Bone-In Ribeye, Pommes Frites, Preserved Truffle Jus 130

**For private event inquiries, please email events@lacucharabaltimore.com
Be sure to check out our half priced wines over \$100 every Sunday!**

**A service charge of 22% will be automatically added to all checks.
If you would like this percentage adjusted please ask to speak with a manager. Thank you.**