

**January 23, 2025**

**Conservas - Spanish Tinned Seafood**

Served with Lemon, Olives,  
Grilled Baguette, Lemon Aioli

**José Gourmet, Garfish in Olive Oil 28**

**Don Bocarte, Boquerones in Olive Oil 28**

**Ramón Peña, Yellowfin Tuna in Olive Oil 29**

**Conservas De Cambados, Barnacles in Brine 59**

**Espinaler, Baby Eels in Olive Oil 69**

**Pintxos**

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

**Jamón Croquettes, Mojo Picón 4 (3)**

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

**Chorizo, Manchego, Shishito Pepper, Dijon, Baguette 4 (2)**

**Beef Empanadas, Ají Amarillo Aioli 5 (2)**

**Raciones**

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

**Spanish Olives, Lemon, Garlic, Rosemary 7**

**Marcona Almonds, Thyme, Fleur de Sel 8**

**Pommes Frites, Preserved Truffle Aioli 8**

**Boquerones, Garlic Vinaigrette, Espelette 9**

**Cantabrian Anchovies, Piquillo Pepper, Arbequina Olive Oil 10**

**Charcuteries 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**

**Chorizo Ibérico (2 oz.), Dijon Mustard 14**

**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**

**Brussels Sprouts, Wildflower Honey, Salvitxada, Chilis, Garlic, Fresh Ricotta 16**

**Pork Ragout, Fresh Pasta, Dijon, Veal Demi-Glace, Marjoram, Reggiano 16**

**Shrimp a la Plantxa, Piquillo Peppers, Fennel Pollen, Capers, Lemon Aioli 18**

**Calamari a la Plantxa, Calabrian Chilis, Ancient Anchovies, Orange, Scallions 19**

**Crispy Oysters, Butter Lettuce, Jambon de Bayonne, Roasted Tomato, Buttermilk Vinaigrette 21**

**Entradas**

**Parisian Gnocchi, Butternut Squash, English Peas, Sage 34**

**Lamb Shoulder, Pumpkin Purée, Broccoli, Wilted Kale, Manzanilla Olive Tapenade 42**

**Pan Roasted Bronzino, Sautéed Spinach, Jimmy Nardello Peppers, Guindilla Chilis 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**

**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.**