

T A P A S

S M A L L P L A T E S

warm olives 6

mixed olives marinated with citrus and herbs

jamón ibérico 24

ultra-premium spanish dry-cured ham, served carpaccio style with pickled red onion, sun-dried tomatoes, marconas, drizzle of good olive oil

duck rillettes 9

confit duck paté with endive-scallion-cilantro salad

seasonal salad 12

dressed greens with seasonal ingredients and nuts

oyster mushrooms 12

charred leeks, barley, quinoa, and spicy apple vinaigrette

patatas bravas 7

fried fingerling potatoes served with brava sauce and cumin aioli

brussels 12

soft-poached egg, leek pesto, capers, lardons

peppers 10

blistered peppers with calabrian-chili aioli, coriander salt and herbs

sopa del dia 8

ask your server for details

celery root risotto 8

creamy celeriac with roasted garlic, crispy shallots and watercress salad

scallops 16

roasted sunchokes, saffron aioli, olive tapenade

octopus 16

smoky sweet-potato purée, banana chips, chorizo, cilantro

marrow bone 11

roasted marrow bone with fennel salsa verde and persimmon jam

chicharrón 12

vadouvan french masala seasoned crispy pork skins, black garlic aioli and mint gremolata

korean chicken 17

fried, served with gochujang aioli, radish and citrus salad

ibérico pork 18/15

ibérico pork skirt steak/tenderloin grilled a la plancha, medium rare, with mole negro sauce

bread basket 4

rustic bread drizzled with good olive oil and sea salt

A B O U T I B É R I C O

Ibérico hogs, the black-footed pigs of Spain, roam free in the cork-oak forests fed on a grain and wild forage and turning into the most coveted pork in the world. We present this prized meat cured as Jamon Ibérico or grilled as a ibérico pork tapa or ración.

R A C I O N E S

L A R G E P L A T E S

black paella 38

traditional Spanish dish of bomba rice and assorted seafood

ibérico pork 48

lean, tender solomillo (tenderloin) and flavorful secreto (skirt steak) from acorn-fed, black-foot hogs grilled on the plancha, with mole negro sauce and seasonal vegetables

dry-aged steak board 65

Certified Angus 18 oz. bone-in strip, sliced, with roasted marrow bone, black garlic sauce and seasonal vegetables
Medium-rare only. Allow 20 min.

A F T E R D I N N E R

D E S S E R T

torta de santiago 8

traditional galician almond cake, gluten-free

chocolate con pan 7

melted dark chocolate and nutella with toast drizzled with olive oil and sea salt

dessert cheese board 14

sea salt caramel, amarena cherries and fig jam served with three cheeses

apple crisp / a la mode 6/9

roasted apple with amaretti streusel

ice cream 7

bourbon burnt sugar

C O F F E E & T E A 4

organic colombian french press

english breakfast tea - Davidson's Organics

green jasmine tea - Fujian Tea

paris tea, blend - Harney and Sons

egyptian chamomile – Davidson's Organics

D E S S E R T W I N E

Sauternes 2011 10

Chateau Guiraud – Bordeaux, France

Porto Ruby Reserva NV 9

W.& J. Graham's – Porto, Portugal

Broadbent Madeira 5 Year NV 9

Juan Teixeira – Madeira, Portugal

Moscato D'Asti 2015 9

'Cascinetta' by Vietti – Piedmont, Italy

Pedro Ximenez NV 9

The Valdespino Family – Jerez, Spain

Each of our dishes is carefully composed. Changing or removing any element destroys the balance of the dish. So, please no substitutions.

B O A R D S

F O R S H A R I N G

french board 32

6 fine french cheeses
served with fruits, nuts, olives and rustic bread

spanish board 32

selection of 3 spanish meats and 3 cheeses with
quince paste, marcona almonds,
dried fruits and olives

italian board 32

selection of 3 italian cured meats and 3 cheeses
with fig jam, olives, dried fruits and hazelnuts

your own board

select 3 to 7 items

C U R E D M E A T S

jamon ibérico 15 – Andalusia, Spain

cébo de campo by Montaraz, 24 month
ibérico hogs, the black-footed pigs of Spain,
roam free in the cork-oak forests gorging on
acorns (bellotas) and greens.

serrano ham 8 – TSG Extremadura, Spain
more gamey and earthy than its italian cousins,
this Spanish "mountain ham" is rich and salty

lomo 6 – Andalucía, Spain

pork loin seasoned with garlic, sea salt and
smoked paprika from La Vera,
then cured for 90 days

chorizo 6 – New York State

by Imperial - dry-cured sausage with deep smoky
flavor, not flaming hot, but distinct
notes of red pepper

prosciutto 7 – PDO Parma, Italy

produced by italian artisans Fratelli Galloni
aged traditionally for 24+ months

capicola 6 – San Francisco, California

by Columbus, a family company founded in 1917 dry-
cured shoulder superbly seasoned, rivals prosciutto
in flavor

felino 5 – St.Louis, Missouri

by Un Mondo Handcrafted Salumi - small, coarse-
ground salami with red wine,
vibrant color, full, meaty flavor

speck 6 – PGI Alto Adige, Italy

lightly smoked prosciutto from the Tyrolian Alps
on the Italian-Austrian border, dry-aged traditionally
for 24 mo.

bresaola 8 – Poconos, Pennsylvania

originally from Lombardy, Italy, made from selected
lean beef, lightly seasoned & air-dried.
intensely beefy, melt-in-your-mouth tender

We take reservation for parties of 7 or more.
Reservations are held for 10 minutes past reservation
time. We seat complete parties only.

C H E E S E S

campo manchego 6

La Mancha, Spain, 3-6 months

blend of cow, sheep, goat's milk, firm-textured with intense, zesty taste and slightly sharp at the end

tetilla 5

Galicia, Spain, 1-3 months

soft, thick and smooth with scatterings of air pockets, tetilla ("little teat") is tangy and buttery, with a creamy mouth feel

caña de cabra 6

Jumilla, Spain, 1-2 months

a unique, soft-ripened goat's milk cheese with beautiful bloomy white rind – delicate and silky

rustico 5

Lazio, Italy, 1-2 months

creamy, semi-soft sheep's milk cheese from the countryside of Rome, strikes the perfect balance between cheese and black pepper

sapore del piave 6

Veneto, Italy, 15-16 months

cow milk, full flavored with a rich creamy nuttiness, parmigiano's shy but dangerous cousin

pecorino moliterno al tartufo 7

Sardinia, Italy, 6-8 months

sheep milk cheese shot through with thick veins of truffle, rounded flavor and firm texture

burrata 6

WI, USA, fresh

handcrafted mozzarella pouch filled with rich, creamy straciatella

melted raclette, AOP 7

Savoy, France, 3-6 months

by Societe Fromagère du Livradois
pungent and slightly nutty, semi-firm texture, served on crusty bread

forme d'ambert 5

Auvergne, France, min 28 days

less spicy than it's famous cousin, Roquefort, but as velvety, creamy and mushroomy

d'affinois (da-fin-wa) 6

France, 2 months

by Fromagerie Guilloteau - brie like, but creamier - sweet, and earthy, hint of mushroom

morbier 6

Jura, France, 2-4 months

by Societe Fromagère du Livradois, washed rind, pungent aroma, but mild, rich flavor

gruyère, AOP 6

Gruyère, Switzerland, 4 weeks

wonderfully complex – notes of candied walnuts, dried fruit and spice

tomme de savoie 5

Savoy, France, 3-6 months

rustic cheese made with **raw** cow's milk, tangy, slightly citrusy and mushroomy

H A P P Y H O U R

M O N D A Y – F R I D A Y
12 P M – 6 P M

2 for 1

on all wine by the glass and beer

\$ 5 tapas

marcona almonds melted raclette
warm olives chicharrón
blistered peppers patatas bravas
marinated manchego

L U N C H

EVERY DAY UNTIL 3:30PM

S A N D W I C H E S

prosciutto 11 creamy d'affinois cheese, dalmatian fig jam	ham and cheese 10 lomo, manchego, membrillo, hot pepper, arugula
italian tuna 14 with dressed arugula, pickled red onion and capers	italian blt 10 smoked pancetta cotto, sun-dried tomato pesto, arugula, red onion

P A N I N I

d'affinois panini 10 creamy d'affinois, walnuts, onion jam, arugula	chorizo panini 9 hot chorizo, spanish tetilla, cumin aioli, arugula
copa cubano 11 capicola, cheddar, pork belly, fresh kraut and french mustard	goat & mushroom 8 caña de cabra with roasted mushrooms and a dash of truffle oil

D R Y - A G E D B E E F B U R G E R S

swiss burger 16 authentic swiss cheese, grilled oyster mushrooms
bleu burger 15 french bleu cheese, caramelized onion, maple bacon marmalade
buddha burger 13 vegan burger spiced with coconut and curry

S A L A D S

seasonal salad 12 dressed greens with seasonal ingredients and nuts
oyster mushrooms 12 charred leeks, barley, quinoa, and spicy apple vinaigrette
house salad 8 well-dressed greens

B U R G E R N I G H T

EVERY TUESDAY 4PM – 12AM

Enjoy one of our artisanal burgers
for dinner. It's an experience.

B R U N C H

SATURDAY & SUNDAY 11:00AM — 3:30PM

C O C K T A I L S

mimosa 7

prosecco and orange juice

bellini 7

prosecco and tropical fruit puree

tinto de verano 8

spanish red wine, fizzy moscato d'asti

aperol spritz 8

cava and aperol

bloody maria 9

tequila, tomato juice, cilantro, spices

bloody marvelous 15

bourbon, chardonnay, bloody mix, olives

B R U N C H P L A T E S

eggs bloomfield 12

two poached eggs atop crispy prosciutto and toast with savory herb and cream sauce

pecorino scramble 8

fluffy scrambled eggs topped with grated black truffle cheese and toast

ham and cheese toast 8

grilled open face prosciutto, manchego, and d'affinois

cognac french toast 10

orange cognac infused french toast topped with dalmatian fig jam

bacon 5

country bacon crisped on the plancha

B O X E R ' S B R U N C H

B O A R D 65

serves 2 to 4

Certified Angus 18 oz. Dry-aged sliced strip with 4 sunny-side-up eggs, bacon, fried potatoes and toast

BRUNCH PRIX FIXE

reservations for 7 to 14

must be ordered at the time of reservation

\$20 per person

cured meat and cheese boards
prosciutto and brie loaded toast
pecorino scramble
cognac french toast
chorizo panini
patatas bravas • bacon

BRUNCH BEVERAGE DEAL

only available with brunch prix fixe

**all bottles of wine \$10 off
carafes of brunch cocktails \$28**