

# 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

### **seasonal toast** 10

rustic toasted bread with seasonal toppings that change often

### **seasonal salad** 12

dressed greens with seasonal ingredients and nuts

### **patatas bravas** 7

fried fingerling potatoes served with brava sauce and cumin aioli

### **brussels sprouts** 12

roasted brussels sprouts with romesco sauce, pickled tomatillos, roasted garlic

### **mushrooms** 13

oyster mushrooms with herb crema, calabrian chili, and cilantro pesto

### **peppers** 11

blistered, with brown butter and caper aioli

### **sunchoke** 13

roasted sunchoke, served with blackened onion puree, parsley, lemon

### **sopa del dia** 8

ask your server for details

### **kebob** 14

sweetbreads a la plancha with portuguese sofrito and blood orange oil

### **scallops** 17

seared sea scallops with chickpea grits, sun-dried tomatoes, and pickled fennel

### **octopus** 16

grilled on the plancha, served with matcha verde, grilled leeks, squid ink aioli

### **bone marrow** 12

roasted, served with sesame aioli, and charred lime

### **banh mi** 11

pork belly confit, paté, pickled vegetables on toasted baguette

### **fried chicken** 15

crispy leg and thigh with pearl onions, smoked fingerling potatoes puree, charred market greens

### **ibérico pork** 18

ibérico secreto, a.k.a. skirt steak, grilled a la plancha, medium rare, with seasonal accompaniments

### **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

Good for 2 to 4 people. Allow 20 min.

**black paella 44**

dish of crispy black forbidden rice  
and assorted seafood

**roasted chicken board 38**

two thighs and legs, crispy and juicy, served with  
seasonal accompaniments and vegetables

**dry-aged steak board 69**

Certified Angus 18 oz. bone-in strip, sliced, with  
roasted marrow bone, with seasonal  
accompaniments and vegetables

**Medium-rare only. Thank you.**

## A F T E R D I N N E R

---

### D E S S E R T

**seasonal pound cake 7**

changes often, ask your server

**caramel bread pudding 8**

cherry-rose glaze, candied thyme

**chocolate con pan 7**

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

**dessert cheese board 16**

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

**seasonal fruit crisp / a la mode 6/9**

baked fruit with streusel

### 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**

### **spanish board 34**

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

### **italian board 34**

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

### **market cheese board 32**

our selection of 6 artisanal cheeses with fig jam, olives, dried fruits and nuts

### **your own board MP**

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.

### **speck 7 – PGI Alto Adige, Italy**

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

### **bresaola 9 – Pennsylvania**

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

### **serrano ham 9 – TSG Extremadura, Spain**

more gamey and earthy than its italian cousins, this Spanish "mountain ham" is rich and salty

### **lomo 7 – New Jersey**

by Rodrigo Duarte - pork loin seasoned with garlic, sea salt and herbs, 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 9 – PDO Parma, Italy**

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

### **capicola 8 – San Francisco, California**

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

### **salame calabrese 6 – San Francisco, CA**

by Columbus, red pepper and red bell peppers give this air-dried southern Italian favorite a ruby red color and spicy finish, slow aged at least 21 days

---

We take reservation for parties of 7 to 9 people only. Reservations are held for 10 minutes past reservation time. We seat complete parties only.

# C H E E S E S

---

## **raclette, AOP 7**

Savoy, France, 3-6 months  
by Societe Fromagère du Livradois  
pungent and slightly nutty, semi-firm texture,  
served melted on crusty bread

## **d'affinois (da-fin-wa) 7**

France, 2 months  
by Fromagerie Guilloteau - brie like, but creamier -  
sweet, and earthy, hint of mushroom

## **blue d'affinois (da-fin-wa) 7**

France, 2 months  
by Fromagerie Guilloteau – if brie and gorgonzola  
had a baby... - rich, creamy, satiny,  
with sweet-blue buttery aftertaste

## **aged english cheddar 6**

Dorset, England, 15 months  
crumbly texture with crunchy salt crystals  
and rich, deliciously sweet paste

## **ragusano, DOC 6**

Sicily, Italy, 3-6 months  
made with **raw** Modicana cow's milk fed on fresh  
grass only, firm and intensely salty

## **burrata 6**

WI, USA, unaged  
handcrafted mozzarella pouch filled  
with rich, creamy stracciatella

## **pecora fresca 6**

Italy, unaged  
fresh sheep's milk cheese, not unlike ricotta,  
but fluffier, tarter, with subtle sweetness

## **grana padano, DOP 7**

Veneto, Italy, 15-16 months  
made from raw cow's milk, full flavored  
with a rich creamy nuttiness -  
parmigiano's shy but dangerous cousin

## **pecorino moliterno al tartufo 8**

Sardinia, Italy, 6-8 months  
sheep milk cheese shot through with thick veins of  
truffle, sharp in flavor and crumbly in texture

## **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

# LUNCH

---

served every day until 3:30pm

## GOURMET SANDWICHES

**amalfi** 13

italian tuna, arugula, red onion, capers

**barcelona** 12

creamy bleu, spanish sardines, arugula, red onion

**madrid** 11

membrillo, manchego, lomo, dressed arugula

**milano** 13

burrata, prosciutto, dressed arugula

**paris** 12

d'affinois, truffle ham, dressed arugula

 **roma** 11

burrata, sun-dried tomatoes, dressed arugula

**tyrol** 12

aged cheddar, speck ham, dressed arugula

**crotone** 12

burrata, salame calabrese, calabrian pepper, arugula

**saigon** 15

pork belly confit, paté, pickled vegetables

## PANINI

 **lyon** 10

raclette, fig jam

**napoli** 11

salame calabrese, italian cheeses, sun-dried toms

**murcia** 11

cana de cabra (goat cheese), mushrooms, truffle

 **vigo** 11

tetilla, mushrooms, arugula

**toledo** 11

manchego, chorizo, arugula

## BIG SALADS

**burrata salad** 15

dressed greens, prosciutto, olives,  
sun-dried tomatoes, red onion

**mushroom salad** 13

dressed greens, oyster mushrooms, red onion,  
sunflower seeds, seasonal vegetable

**spanish cobb salad** 14

dressed greens, serrano ham, lomo,  
creamy blue cheese, prosciutto chips, egg

**seasonal salad** 12

dressed greens with seasonal  
ingredients and nuts

## BRUNCH PRIX FIXE

reservations for 7 to 14

**\$25 per person**

must be ordered at the time of reservation

---

## BRUNCH BEVERAGE DEAL

only available with brunch prix fixe

**all bottles of wine \$10 off**

**carafes of brunch cocktails \$28**

# B R U N C H

---

**SATURDAY & SUNDAY 11:00AM — 4:00PM**

## **EGG SANDWICHES**

soft-scrambled eggs, manchego,  
tomato jam, dressed arugula

**eggs and bacon 9**

**eggs and truffle ham 9**

**eggs and pork sausage 9**

**eggs and mushrooms 8**

**croque madame 13**

ham and raclette grilled sandwich,  
topped with more raclette and  
sunny-side-up fried egg

## **SMALL BRUNCH PLATES**

---

**pecora fresca toast 8**

fresh sheep's milk cheese topped with  
truffle honey and pink peppercorn

**prosciutto and d'affinois toast 9**

grilled open face prosciutto, manchego,  
and d'affinois

**cognac french toast 10**

orange cognac infused french toast topped with  
dalmatian fig jam

**eggs bloomfield 12**

two poached eggs atop truffle ham and toast  
with savory herb and cream sauce

**pecorino scramble 10**

fluffy soft-scrambled eggs topped with grated  
black truffle cheese and toast

## **LARGE BRUNCH PLATES**

---

Good for 2 to 4 people. Allow 20 min.

**steak and eggs board 69**

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

**fried chicken and french toast 38**

crispy legs and thighs with  
with bacon and french toast

**black paella 44**

dish of crispy black forbidden rice  
and assorted seafood

## **S I D E S**

---

**truffle ham 5**

**country bacon 6**

**2 sausage patties 6**

**crispy prosciutto 7**

**roasted seasonal vegetable 12**

**shishito peppers 8**

**cheesy pommes frites 10**

**side salad 8**