

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

jamon iberico 24

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

seasonal salad 12

heirloom lettuce, arugula, crispy mushrooms, pickled green bean, sunflower seeds and 8-minute egg with black-garlic-buttermilk dressing

burrata 14

fresh mozzarella with creamy center served warm over braised escarole, walnut pesto, and roasted garlic oil

octopus 14

roasted octopus over black-eye-pea hummus, smoked-mushroom relish, and pepitas

sweet potato 11

roasted sweet potato with tahini-miso dressing, tamarind sauce, and toasted pistachios

cauliflower 10

roasted with marcona almonds, brown butter, piquillo tapenade and sherry gastrique

brussels sprouts 10

with oveja fresca, black olives, chipotle vinaigrette, cilantro

empanada 9

our flaky house-made pastry wrapped around savory filling that changes often

shrimp 12

classic spanish tapa - grilled shrimp and spicy garlic sauce

pork belly bocadillo 9

braised pork belly with kimchi, cilantro and sesame mayo on baguette roll

scallops 17

with lemon-garlic sauce, meyer-lemon relish and crispy capers

pork ribs 16

heritage breed pork ribs with quince-black-garlic sauce

spanish blood sausage 9

morcilla de burgos with pickled mustard greens

marrow bone 9

roasted sweet and creamy with onion jam

lamb neck 18

tender slow-smoked lamb on the bone with brown-butter croutons, yogurt and tomato molasses

polenta 8 (tapa) / 14 (plate)

with truffled mushrooms in creamy madeira sauce

bread basket 4

rustic bread with good olive oil & sea salt

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

A F T E R D I N N E R

D E S S E R T S

panacotta 7

vanilla custard topped with amarena cherries

affogato 7

fresh-brewed espresso over vanilla ice cream

chocolate dip 7

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

tres leches con galletas 7

steamed coconut, condensed and whole milk
served with house-baked cookies

pound cake 7

vanilla cake drowned in vanilla cream
topped with seasonal fruit

ice cream 4/11

vanilla burnt sugar ice cream, cup or bowl

dessert cheese board 14

sea salt caramel, amarena cherries and fig
jam served with three cheeses from our
market selection

D E S S E R T W I N E S

Sauternes 2013 10

Chateau Guiraud – Bordeaux, France

Pedro Ximenez NV 9

Bodegas Valdespino – Jerez, Spain

Broadbent Madeira 5 Year 9

Juan Teixeira – Maderia, Portugal

Moscato D'Asti 2016 9

Cascinetta by Vietti – Piedmont, Italy

Late Bottled Vintage Porto 2008 9

Ferreira – Porto, Portugal

C O F F E E

organic colombian french press 4

espresso 4

cappuccino 6

latte 6

choco latte 6

mocha latte 7

T E A 4

green jasmine tea – Du Fujian Tea

english breakfast tea – Davidson's Organics

paris tea, blend – Harney and Sons

egyptian chamomile – Davidson's Organics

lychee black tea, blend – Guangdong Tea

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

B O A R D S

F O R S H A R I N G

spanish board 32

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

southern italian board 32

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

northern italian board 32

selection of northern italian cured meats and cheeses with honey, olives, dried fruits and hazelnuts

your own board

select 3 to 7 items

C U R E D M E A T S

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

jamon ibérico 15 – Andalucía, 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

lomo 7 – 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 8 – PDO Parma, Italy
produced by italian artisans Fratelli Galloni aged traditionally for 24+ months

capicola 7 – 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
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

speck 6 – PGI Alto Adige, Italy
lightly smoked prosciutto from the Tyrolian Alps on the Italian-Austrian border, dry-aged traditionally for 24 months

bresaola 8 – Pennsylvania, USA
originally from Lombardy, Italy, made from selected lean beef, lightly seasoned & air-dried, intensely beefy, melt-in-your-mouth tender

sopressata muffa 7 – San Francisco, CA
by Columbus - sweet fennel and fresh garlic gives this rich salame a highly complex aroma

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, smooth and silky

tallegio, DOP 6

Lombardy, Italy, 30 days

by Vicchio, strong aroma, but mild flavor with a fruity tang

brenta stagionato, DOC 6

Alto-Adige, Italy, 6 mo

sweet, creamy, full bodied, herbaceous, but not overpowering

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's milk cheese shot through with thick veins of truffle, round flavor and firm texture

incanestrato palermo 6

Sicily, Italy, 9-12 months

cow and goat milk cheese is strong, sharp, and assertive in flavor, with a powerful distinct aroma.

ragusano, DOC 6

Sicily, Italy, 3-6 months

made with raw Modicana cow's milk fed on fresh grass only, firm and intensely salty

aged english cheddar 6

Dorset, England, 15 months

crumbly texture with crunchy salt crystals and rich, deliciously sweet paste

oveja fresca 6

Spain, unaged

fresh sheep's milk cheese, not unlike ricotta, but creamier, tarter and thicker

fourme d'ambert, AOC 5

Auvergne, France, 1-4 months

one of france's oldest cheeses, it dates from as far back as roman times, mild and creamy blue

d'affinois (da-fin-wa) 7

France, 2 months

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

B R U N C H

SATURDAY & SUNDAY 11:00AM – 3:30PM

C O C K T A I L S

mimosa 7

cava and orange juice

bellini 7

cava and tropical fruit puree

tinto de verano 8

spanish red wine and bubbly moscato d'asti

aperol spritz 8

cava and aperol

caipirinha 10

cachaca, lime, agave

bloody mya 10

vodka or tequila and spicy house-made bloody mix

bloody marvelous 15

bourbon, chardonnay and bloody mix with olives

L O A D E D T O A S T S

smoked

anchovies 7

mascarpone, capers
and onions on bread

prosciutto and

d'affinois 8

crispy prosciutto,
manchego & d'affinois

oveja fresca 6

fresh sheep's
milk cheese, pepper,
truffle honey

smoked salmon 15

with 8-minute egg,
scallion cream cheese
and red onion

walnut pesto 7

savory spread of walnuts, sun-dried
tomatoes, and parmesan

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

pecorino frittata 10

eggs with red onion, arugula and
black truffle cheese

cappuccino eggs 7

two steam-wand eggs with
truffle oil and toast

eggs bloomfield 12

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

toads in a hole 7

two creamy eggs baked in toast with
well-dressed arugula

piquillo sunrise 12

creamy polenta cakes, two sunny-side-up eggs,
piquillo-pepper salsa, toast

belgian waffle 10

yeast-dough waffle served with ripe bananas
and salted caramel sauce

french toast 9

served with ripe bananas and
salted caramel sauce

B R U N C H

SATURDAY & SUNDAY 11:00AM – 3:30PM

S A N D W I C H E S

- | | |
|---|--|
| calabrian panini 8
sweet sopressata, italian
cheeses, sun-dried
tomatoes, arugula | burrata sandwich 10
fresh mozzarella with
creamy center,
walnut pesto, arugula |
| goat cheese panini 8
cana de cabra,
cremini mushrooms,
a dash of truffle oil | pork belly bocadillo 9
braised pork belly with
kimchi, sesame mayo,
cilantro on a roll |

S A L A D S & V E G

- burrata salad** 14
fresh mozzarella with creamy center,
atop seasonal vegetables,
herbs and nuts
- seasonal vegetable** 11
seasonal roasted vegetables
with accompaniments
- house salad** 8
well-dressed arugula with seasonal
ingredients and herbs

A D D – O N S

- | | |
|--------------------------|------------------------------|
| garlic potatoes 5 | italian truffle ham 5 |
| bacon 5 | ice cream 4 |
| blood sausage 8 | choice of pastry 4 |

B R U N C H P R I X F I X E

**for parties of 9 to 20
optional for parties of 6 to 8**

**must be ordered at
the time of reservation
reservations@salumibarli.com**

M A R K E T B R E A K F A S T & L U N C H

**MONDAY – FRIDAY 7:00AM – 4:00PM
SATURDAY & SUNDAY 8:00AM – 4:00PM**

Freshly-baked goods, breakfast egg sandwiches, egg plates and sides, freshly brewed coffee, espresso drinks.

Amazing european-style sandwiches and freshly made salads.

See the menu and order online for pickup
salumibarli.com