

CHEESE & CHARCUTERIE

Served with accompaniments

Small Board

Pick 4, Serves 2

25

Large Board

Pick 6, Serves 4

34

Manchego

Lightly salted, sheep's milk

La Mancha, Spain

Valdeon

Rich, creamy, cow & goat's milk

Leon, Spain

Drunken Goat

Creamy, red wine rind, goat's milk

Murcia, Spain

Idiazabal

Firm, rich, smoky, sheep's milk

Basque region

Chorizo

Mild, dry cured

Pork sausage

Jamón Serrano

Dried, cured

Spanish ham

Coppa Creminelli

Air dried,

cured pork

 100% Ibérico de Bellota

Served with accompaniments

Bold color, pungent buttery flavor

100% acorn fed, 48-month cured

Southwestern Iberian Peninsula

Free range ham

34

APERITIVOS

Pan

Crispy bread and pesto

2

Deviled Eggs

Crispy chorizo, smoked paprika

6

Gazpacho Andaluz

Chilled Andalusian-style soup, cucumbers, evoo, roma tomatoes, red peppers

6

Marinated Olives

Citrus zest, chili flakes, fresh herbs, garlic

5

Iberian Oysters*

East coast oysters, gazpacho mignonette, crispy Jamón, three or six available

MARKET

Papas Fritas

Chips, blue cheese, sherry cream, Jamón Serrano, scallions

9

Pan con Tomate

Grilled bread, garlic, tomato confit, evoo

8

CEVICHE

Casa*

Shrimp, scallops, squid, market fish, garlic, cilantro, onions, tomatoes, peppers

13

Snapper Crudo*

Citrus, ginger, garlic, avocado

15

Atun*

Ahi tuna, lime, avocado, cilantro, garlic, rocoto, onions, roasted corn nut crumbles

14

Pulpo*

Octopus, lime juice, capers, cilantro, chilies, pickled red onion, evoo

13

VEGETALES

Portabello Relleno

10

Manchego, spinach, sherry cream

Champinones al Jerez

9

Mushrooms, garlic, shallots, sherry

Patatas Bravas

8

Potatoes, spicy aioli

Espinacas

7

Spinach, figs, honey, garlic, shallots

Queso de Cabra

13

Spicy goat cheese, tomato sauce

Roasted Brussel Sprouts

8

PX Sherry, grapes

Manchego Croquetas

11

Manchego, quince jam, sea salt

Casera Ensalada

9

Mixed greens, cucumbers, olives, peppers, red onions, tomoatoes, feta, lemon-honey vinaigrette

Roasted Beet Ensalada

11

Orange, avocado, blue cheese crumbles, Marcona, citrus vinaigrette

CARNES

Albondigas

12

Chorizo, pork, veal, manchego, tomato sauce

Spanish Pork Ribs

13

Smoked paprika, sherry glaze

Chuletas de Cordero

14

Lamb chops, eggplant caponata, dill, feta

Pollo al Ajillo

12

Garlic, onion, chilies, brandy, sherry

Picanha*

16

Skirt steak, mushrooms, chimichurri

Rabo de Toro

14

Oxtail, red wine, potatoes

Piquillos Rellenos

11

Red peppers, veal, pork, chorizo, sherry cream

Croquetas

12

Chicken, ham, Manchego, sherry cream, crispy Jamón

Pollo al Jerez

12

Pesto, sherry cream

Pork Belly

16

Spicy quince, sherry glaze

Iberico Tartare*

14

Jamón, quail egg, crispy bread

PESCADOS

Cangrejo Fundido

14

Crab, Manchego, sherry cream

Calamares Fritas

11

Shishito, parmesan, spicy aioli

Pulpo a la Gallega

14

Saffron potato puree, capers, olives, evoo

Mejillones

13

Mussels, chorizo, saffron broth

Branzino*

14

Capers, olives, feta, lemon, evoo

Gambas al Ajillo

14

Garlic, onion, chilies, brandy, sherry

Vieiras*

MARKET

Scallops, corn and chorizo relish

Buñuelos de Bacalao

9

Cod fritters, spicy aioli

Salmon al la Plancha*

14

Spinach, fig and sherry gástrico

RACIÓN

Carne a la Plancha*

Hanger steak, confit piquillo peppers, spicy quince sherry glaze

30

Pluma*

Ibérico pork shoulder, roasted brussels, Romesco

28

Our paellas are prepared to order in the traditional fashion simmered with Valencia rice. Please allow additional time.

Mariscos Paella*

Lobster, scallops, shrimp, squid, mussels, chorizo, brandy

38

Veggie Paella

Spinach, tomatoes, onions, roasted brussels, mushrooms, piquillo peppers, peas

24

POSTRES

Chocoflan

Rich chocolate cake, dense Spanish custard

9

Tres Leches

Meringue cake, cream, nutmeg

9

Churros

Caramel, cinnamon, sugar, espresso chocolate sauce

9

Basque Cheesecake

Carmelized crust, rich, creamy center

9

Most of the items on the menu are gluten-free. If you are unsure about a dish, please ask your server.

*Consuming raw or undercooked meats, eggs, fish, or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.