

NOVEMBER 11, 2019

PINTXOS

GILDAS, 2

Boquerones, Piquillo, Olive

BACALAO CROQUETTES, 3

Orange Blossom Aioli

JAMÓN CROQUETTES, 3

Serrano, Gruyère, Mojo Picón

CHORIZO, MANCHEGO, 3

Baguette, Dijon, Shishito

ANCHOVY, PIQUILLO, 3

Lemon Aioli, Baguette

CORNE BEEF BOCADILLO, 4

Spinach, Pimentón Aioli

I will have the PAN CON TOMATE, 5

Arbequina Olive Oil, Garlic, Fleur de Sel

with

JAMÓN SERRANO, 5

Spanish Olives

THIRD WAY FARMS HAM, 5

Dijon, Honey

JAMBON BAYONNE, 5

Horseradish

CONSERVAS

Grilled Baguette, Olives, Lemon Aioli

MATIZ SARDINES, 11

SMALL SARDINES, PIQUILLO, 12

MUSSELS EN ESCABECHE, 13

COCKLES IN BRINE, 15

JAMÓN Y QUESOS, 21

Jamón Serrano, Jambon Bayonne,
Caña de Cabra, Idiazabal, Manchego

CHARLOTTETOWN CROTTIN, 6

Sauternes Washed, Goat's Milk

CAÑA DE CABRA, 5

Bloomy, Goat's Milk

MANCHEGO, 5

Pressed, Sheep's Milk

IDIAZABAL, 5

Pressed, Sheep's Milk

FARMHOUSE RACLETTE, 6

Semi-Hard, Cow's Milk

BOQUERONES, 5

White Anchovies

MARCONA ALMONDS, 5

Thyme, Fleur de Sel

SPANISH OLIVES, 5

Lemon, Garlic, Rosemary

PRIMEROS

PATATAS BRAVAS, Sour Mayo, Tomato, Pimentón

8

MESCLUN, Apples, La Peral, Pepitas, Honey Banyuls Vinaigrette

10

BRUSSELS SPROUTS, Butternut Squash, Apple Cider Reduction

12

LAMB ALBONDIGAS, Smoked Tomato Sauce, Chèvre, Chervil, Dukkah

13

SMOKED PORK SAUSAGE, Apple Butter, Red Wine Jus

14

SHRIMP, Burnt Garlic, Guindilla Chilis, Preserved Lemon

15

CRISPY OYSTERS, Arugula, Roasted Garlic Aioli

15

PLATOS DE PARRILLA

CHARRED NOODLES, Chanterelle Mushrooms, Spinach, Orange, Rosemary

24

CHÈVRE CANELONES, Lima Beans, Butternut Squash, Peanuts, Lemon Brown Butter

27

BRONZINO, Butternut Squash, Peruvian Potatoes, Sage Picada

29

LAMB SHOULDER, Sweet Potato Purée, Watermelon Radishes, Olive Tapenade

29

THIRD WAY FARMS PORK CHOP, Braised Cabbage, Caraway, Garlic Crema

32

BONE-IN RIBEYE STEAK, Pommes Lyonnaise, Black Garlic Butter

44



DECEMBER 29TH.

9 COURSE, \$99

GOURMAND MENU

