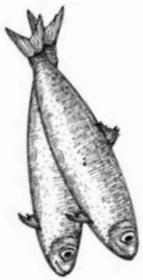


MARCH 15, 2020

CHARCUTERIE Y QUESOS

- JAMÓN SERRANO, Spanish Olives 6
JAMBON DE BAYONNE, Horseradish 6
CAÑA DE CABRA, Bloomy, Goat's Milk 6
CROTTIN, Charlottetown Farm, Goat's Milk 6
ALISIOS, Pimentón Rubbed, Cow's & Goat's Milk 6
IDIAZABAL, Pressed, Sheep's Milk 6
MANCHEGO, Pressed, Sheep's Milk 6
PALETA IBÉRICO DE BELLOTA, Jabugo 15

CONSERVAS, *Tinned Imported Seafood*
Grilled Baguette, Olives, Lemon Aioli



- MATÍZ SARDINES, 11
SMALL SARDINES, PIQUILLO, 12
CLAMS IN BRINE, 13
MUSSELS EN ESCABECHE, 13
RAZOR CLAMS IN BRINE, 14
COCKLES IN BRINE, 15
ANGULAS EN ACEITE DE OLIVA, 79

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
"THE BIKINI", 4
Serrano, Manchego, Black Truffle

PARA PICAR

- MARCONA ALMONDS, 5
Fleur de Sel
SPANISH OLIVES, 5
Garlic, Rosemary
PAN CON TOMATE, 5
Arbequina Olive Oil, Fleur de Sel

PRIMEROS

- PATATAS BRAVAS, Sour Mayo, Tomato, Pimentón, Scallions 9
MESCLUN GREENS, Manchego, Hazelnuts, Sherry Vinaigrette 10
CRISPY CHICKEN, Pickled Granny Smith Apples, Mustard Seed 11
MINER'S LETTUCE, Chèvre, Mâche, Fava Bean Shoots, Tarragon Vinaigrette 12
SMOKED SALMON, Dill, Pumpernickel, Crème Fraîche 14
SAUTÉED SWEETBREADS, Hedgehog Mushrooms, Truffle Jus 14
HEIRLOOM CARROTS, Ricotta, Chervil, Wildflower Honey, Pistachio 14
BRONZINO, Burnt Garlic, Guindilla Chilis, Preserved Lemon 15
CALAMARI, Anchovy Oil, Calabrian Chiles, Orange, Scallion 16

PLATOS DE PARRILLA

- CHARRED NOODLES, Hedgehog Mushrooms, Cabbage, Butternut Squash, Rosemary 24
ROASTED CHICKEN BREAST, Sautéed Spinach, Salsa Roja 28
SQUID INK FIDEUÀ, Shrimp, Mussels, Littleneck Clams, Crème Fraîche, Scallion 28
BEEF DAUBE, Pommes Purée, Brussels Sprouts, Horseradish, Red Wine Jus 29
LAMB SHOULDER, Sweet Potato Purée, Miners Lettuce, Olive Tapenade 29
VENISON STEAK, Sunchokes, Haricots Verts, Truffle Jus 32
STRIP STEAK (10 OZ.), Pommes Lyonnaise, Black Garlic Butter 36
TXULETON RIBEYE STEAK (20 OZ.), Salsa Verde, Hedgehog Mushrooms 59

CELEBRATE EASTER AND MOTHER'S DAY

WITH BRUNCH AT LA CUCHARA

\$35 FOR THREE COURSES

