

TAPAS

QUESO \$13 (2oz)

Lively Run, Cayuga Blue, goat's milk, NY

EMBUTIDO \$12

Mojama - cured tuna loin, Spain

PAN CON TOMATE \$9

grilled bread, tomato, garlic, Arbequina olive oil

BREAD & BUTTER \$8

hay-smoked butter, KB&B Country Loaf, chive oil

SERRANO \$14

18mo. cured Spanish ham

ANCHOVIES \$11

Don Bocarte Cantabrian anchovies, olive oil

CROQUETAS DE SETAS \$10 (2PC)

black chanterelle mushrooms, charred scallion aioli

PATATAS BRAVAS \$11

crispy Black Horse Farm fingerling potatoes, pimentón, tarragon, garlic aioli

ENSALADA PRIMAVERA \$15

endive, tarragon, dill, parsley, manzanilla olives, fino sherry vinegar, manchego

CALCOTS Y ROMESCO \$11

(add anchovy \$2)

Norwich Meadows Farm spring onion, romesco, crostini

NUESTRA TORTILLA ESPAÑOLA \$16

egg, potato, charred beets, raw beets, smoked aioli

VERDURAS

PESCADO

TOSTA MATRIMONIO \$16

boquerones, anchoas, smoked butter, Rising River Bakehouse seeded toast, lemon

CONSERVA DE BACALAO \$18

salt cod, fingerling potato, ajo blanco, arbequina, chips

MONKFISH LIVER PATÉ \$16

East India Solera geleé, oloroso salt, seeded toast

VIEIRA \$22

Scallop (MA), adobo emulsion, celery, charcoal oil,

PLATOS

BACALAO FRESCO \$30

roasted cod, white asparagus, hazlenut, green garlic, white vermouth

MADAI \$25

grilled madai (Japan), turnips, turnip pureé, toasted rice velouté

ARROZ NEGRO \$20

bomba rice (Spain), smoked trout roe, squid ink, gambas aioli

JAMÓN BURGER \$18

ibérico pork burger, crispy serrano ham, pickled guindilla peppers, garlic aioli, F&L milk bun