



## PINCHOS

*Plate of all - \$9*

**Acetunas Alinadas:** warm marinated arbequina, cerignola, gaeta olives - 4

**Marcona Almonds:** smoked sea salt, pimento - 4

**Spanish Style Pickles:** crispy chantenay carrots, hakurei turnips, aged sherry vinegar - 4

## CURED MEATS & CHEESE

*Chef's Choice of three of each - \$20*

*One for \$4 / Three for \$9 / Five for \$13*

**Country Pate:** house-made pork and pork liver terrine wrapped in Serrano Ham

**Chorizo:** a slightly spicy cured pork sausage, with pimenton

**Sobrasada:** mallorcan soft cured sausage, with garlic and pimenton

**Jamon Serrano:** 18 month salt-cured serrano ham

**Jamon Iberico:** (supplement of \$5) cured ham from the legendary, acorn-fed black-footed pigs of spain

*One for \$5 / Three for \$12 / Five for \$18*

**Manchego:** sheep's milk cheese, sweet and tangy

**Tetilla:** cow's milk cheese, creamy and full flavored

**Majon:** semi-soft cow's milk cheese, bold and creamy

**Idiazbal:** sheep's milk cheese, smoked, nutty flavor

**Garrotxa:** semi-soft goat's milk cheese, delicate flavors of milk and a hint of nuttiness

Welcome! We look forward to serving you some of Boston's best tapas, wine and beer.

## SWEETS

**Crema Catalan:** orange canella custard with burnt sugar crust - 8

**Pinon & Pear Tart:** saffron and local JP honey poached pears - 8

**Churros & Chocolate:** spiced hot chocolate with sugared churros - 8

## TAPAS

**Tortilla Espanola:** yukon gold potatoes, farm-fresh eggs, pimenton aioli - 5

**Lentil Salad:** pepadew peppers, crispy artichokes, arugula - 7  
(add crispy house-made head cheese - 3)

**Bitter Green & Citrus Salad:** winter citrus, frisee, creamy fennel vinaigrette - 7

**Banuelos de bacalao:** salt cod fritnters, local JP honey allioli - 5

**Empanadas:** meyer grass fed beef, piquillo peppers, cerignola olives - 7

**Mackerel Escebeche:** sherry vinegar, chantenay carrots, onions - 6

**Albondigas:** little lamb meatballs, smoked tomatoes - 8

**Gambas All i Pebre:** florida prawns, toasted garlic, pinenut picada - 8

**Patatas Bravas:** crispy Yukon gold potatoes, allioli, salsa bravas - 5

**Croquetas de Queso:** manchego cheese, romesco sauce - 6

## DINNERS

**Line Caught Cod:** basque piperade, marcona almond picada - 18

**Grilled Vermont Quail:** picholine olives, candied oranges, fingerling potatoes - 19

**Roasted Mushroom Cannelloni:** crispy black trumpets, hen of the woods, tuscan kale, pedro jimenez reduction - 16

**Grilled Pork Belly:** cider braised endive, pink lady apples - 17

## BOTTLED BEER

**Scrimshaw** (North Coast) 4

**Centennial IPA** (Founders) 4.5

**Moylander Dbl IPA** (Moylans) 10.5

**Tripel Karmeliet** ( Bosteel's) 6.75

**Brother Thelonious** (North Coast) 6

**Hennepin Farmhouse** (Ommegang) 9.5

**Imperial IPA** (Green Flash) 8

## DRAFT BEER

**Prima Pils** (Victory) 4

**Baby Tree** (Pretty Things) 5.5

**2X IPA** (Southern Tier) 5.5

**Black Chocolate Stout** (Brooklyn) 5.25



## BLANCO/WHITE

**09 RAIMAT CHARDONNAY:** 8|28

Costers del Segre  
*crisp, bright with citrus finish*

**09 LADERA SAGRADE “CASTELO DO PAPA:”** 8|28

Valdeorras, Godello  
*honeysuckle, melon with great minerality*

**09 RAFAEL PALACIOS “LURO DO BOLO:”** 35

Valdeorras, Godello  
*citrus and floral notes, rich and creamy*

**09 CELLAR PINOL “PORTAL BLANCO:”** 9|29

Terra Alta, Garnacha Blanca  
*hints of lush green apple*

**09 CONRERIA D’SCALA DEI “LES BRUGUERES:”** 48

Priorat, Garnacha Blanca  
*peach notes, creamy, full-bodied*

**09 GRAMONA “GESSAMI BLANCO:”** 9|30

Penedes, Muscat/Sav. Blanc  
*complex tropical fruit nose, mineral undercurrent*

**09 PAZO DE SENORANS:** 11|36

Rias Baixas/Galicia, Albarino  
*honeysuckle and lemon bouquet, round, creamy*

**09 RAUL PEREZ “MUTI:”** 48

Rias Baixas/Galicia, Albarino  
*apricot pit, juicy acidity*

**09 BODEGAS BERROJA “BERROIA:”** 9|32

Chacoli de Bizcaia, Hondarribi Zuri  
*perfume of mineral, sea salt, lime; crisp and vibrant*

**09 LOS BERMEJOS “MALVASIA SECO:”** 40

Canary Islands, Malvasia  
*green apple, peach pit and bright citrus flavors*

**92 LOPEZ DE HEREDIA “VINA TONDONIA RESERVA:”** 58

Rioja, Viura/Malvasia  
*fresh, complex, developed (great vintage)*

## CAVA/BUBBLY

**07 NAVERAN “DAMA” WINTAGE BRUT:** 10|33

Penedes, Chardonnay/Parellada  
*green apples and pear, Chardonnay flair*

**NV CASTELLAR BRUT ROSE:** 9|30

Penedes, Trepato/Garnacha  
*strawberry and raspberry notes*

**07 GRAMONA GRAN CUVEE:** 36

Penedes, Xarel-lo/ Macabeo  
*dry, elegant, polished*

**05 GRAMONA CAVA IMPERIAL:** 45

Penedes, Xarel-lo Macabeo  
*mineral with citrus notes*

## SHERRY

**NV EMILIO LUSTAU:** 4.50

Puerto Fino, Jerez

**NV EMILIO LUSTAU:** 4.50

Dry Amontillado, Jerez

**NV EMILIO LUSTAU:** 7

Pedro Ximenez, Jerez

## TINTO/RED

**09 CASA CASTILLO:** 8|28

Jumilla, Monastrell  
*dark chocolate, gingerbread and black raspberry*

**09 CAPCANES “MAS DONIS:”** 9|28

Montsant, Garnacha/Syrah  
*black cherry nose; spicy and dense, long finish*

**09 VINA MAGANA “DIGNUS:”** 10|34

Navarra, Tempranillo/Cab/Merlot  
*smoke, black currant and licorice*

**09 MUSTIGUILLO “MESTIS:”** 9|30

Valencia, Bobal/Tempranillo/Syrah  
*black fruits and spice notes; smooth, well-balanced*

**09 BARCO DE PIEDRA:** 30

Ribera del Duero, Tinto Fino  
*cedar, cassis, black cherry*

**09 VIZCARRO ROBLE:** 10|33

Ribera del Duero, Tinto Fino  
*succulent, Asian spice with long fruit finish*

**09 FINCA VILLACRECES “PRUNO:”** 36

Ribera del Duero, Tinto Fino  
*sexy nose; mineral and black fruit finish*

**03 RIOJA ALTA “ALBERDI:”** 12|39

Rioja Alta, Tempranillo  
*nose of earth, mushroom, cherry; silky texture*

**07 ARTARDI “VINAS DE GAINS:”** 42

Rioja, Tempranillo  
*strong red fruits and spices; bold and full-flavored*

**08 EXOPTO “BIG BAND:”** 38

Rioja, Garnacha/Tempranillo/Graciano  
*white pepper, black cherry and cassis*

**02 LOPEZ DE HEREDIA “VINA BOSCONIA:”** 49

Rioja Alta, Tempranillo/Garnacha  
*old world Rioja at its best; impeccably balanced*

**05 BODEGA MATARREDONDA “JUAN ROJO:”** 40

Toro, Tinto de Toro  
*full-bodied, flavors of black currant, chocolate, spice*

**08 CELLER VINOS PINOL “SACRA NATURAL:”** 36

Terra Alta, Carinena/Merlot  
*dark berry nose; cherry and dark chocolate, long finish*

**08 LA CARUJA:** 34

Priorat, Garnacha/Carinena/Cab  
*intense, spicy black cherry; plush, concentrated*

**07 CLOSE ERAMUS “LAUREL:”** 78

Priorat, Garnacha/Cabernet  
*spicy bouquet; concentrated, rich, smooth*

**07 LOSADA:** 38

Bierzo, Mencia  
*elegant with ripe fruit flavors*

**07 BODEGAS LICINIA “LICINIA:”** 68

Vinos de Madrid, Syrah/Cab/Tempranillo  
*intense, concentrated; great spice and black cherry*

## SANGRIA

6 for glass | 24 for pitcher