

# PATA NEGRA

## CHARCUTERIA Y QUESO

Cured Meats & Cheese

CHORIZO PAMPLONA	8	CANA DE CABRA	8
JAMÓN SERRANO	9	LA PERAL	8
LOMO EMBUCHADO	7	CADI URGELIA	9
CHORIZO BLANCO	8	GARROTXA	8
SALCHICHÓN	8	MANCHEGO	8

MIXTO 16  
Chef's Selection Of Cured Meats

MIXTO 16  
Chef's Selection Of Cheese

## CHACUTERIA IBERICO

Imported Cured Meats "de La Pata Negra"

IBERICO PALETA DE BELLOTA	28
cured Iberican pork shoulder	
JAMON IBERICO DE BELLOTA	32
cured Iberican ham	
LOMO IBERICO DE BELLOTA	16
cured Iberican loin, seasoned with garlic and paprika	
IBERICO CABACERO DE BELLOTA	16
cured Iberican pork neck,	
IBERICO CHORIZO	12
Iberican paprika and garlic salami	

## TRADICIONALES TRADITIONAL TAPAS

MIXED OLIVES  
House Marinated Spanish Olives  
5

PATATAS BRAVAS  
Spicy Potatoes  
6

ALMENDRAS  
Smoked Marcona Almonds  
6

BOQUERONES  
White Anchovies, Pine Nuts, Olives  
7

DÁTILES CON ALMENDRAS  
Bacon-Wrapped Medjool Dates, Almonds, Cabrales  
11

ENSALADA VERDE  
Mixed Green Salad, Fava Beans, Avocado,  
Asparagus, Idiazabal. Sherry & Shallot Vinaigrette  
10

GAMBAS AL AJILLO  
Garlic Shrimp  
10

TORTILLA ESPAÑOLA  
Spanish Tortilla, Saffron Aioli  
7

ALBONDIGAS  
Spiced Meatballs, Piperade, Poached Egg  
11

MONTADITO DE CONGREJA  
Crab Toast, Tomato Fresca, Avocado, Espellette  
13

MONTADITO DE PATO  
Duck Confit, Serrano Ham, Cherry, La Peral  
11

PIMIENTOS DE PADRON  
Fried Peppers, Salbixtada  
7

PULPO A LA GALLEGA  
Sautéed Octopus, Potato, Paprika, Lemon  
11

## A LA PLANCHA

### IBERICO PORK

PRESA	Shoulder Steak (4 oz.)	22
SECRETO	Flank Steak (4 oz.)	25
LOMO	Loin (4 oz.)	28

### CARNES

WAGYU BROCHETTES	15
fingerling potatoes, chimichurri	
POLLO BROCHETTES	6/12
chicken, garlic, lemon, parsley	
CHULETAS DE CORDERO	24
lamb chops	
BUTIFARRITA	9
Catalan style sausage	

## PESCADO Y MARISCOS

TRUCHA	SCALLOPS	CALAMARI	GAMBAS
Sea Trout	12	9	Shrimp
14			14

## VERDURAS

CALCOTS  
Grilled Green Onions,  
Salbixtada  
11

GARBANZOS CON  
ESPINACAS  
Chickpeas & Spinach  
6

BERENJENAS  
Roasted Eggplant, Whipped Goat Cheese, Raisin Escabeche  
9

ESPÁRRAGOS CON  
TRUFAS  
Grilled Asparagus, Truffles,  
Poached Egg, Mahón Crisp  
11

HABAS A LA  
CATALANA  
Warm Fava & Lima Bean Salad  
8

## LA MESA DE JOSE

CHEF'S TASTING MENU  
\$45/\$65