



Piripikoteo

- Oliba Politak** | 8
marinated mountain olives
- Pa Amb Oli** | 6
crusty bread, crushed tomato, olive oil
- Patatas Soufflé** | 9
light as air potatoes, spicy brava sauce
- Queso Blini** | 10
blini, truffled creme fraiche
- Padrones Fritos** | 10.5
blistered Galician green peppers

Pure Blood

- Serrano con Melón** | 14
cured Serrano ham, cantaloupe, mellow ginger
- Jamón Ibérico** | 28
cured black-footed Iberico ham
- Jamón Ibérico De Bellota** | 32
cured black-footed Iberico ham, acorn fed
- Chorizo de Campo** | 10
coarsely ground, lean, smokey
- Salchichón de Vic** | 12
cured belly sausage, whole peppercorns
- Lomo de Cebo** | 25
cured Iberico ham loin
- Three Way Soirée** | 26
platter of salchichon, chorizo and lomo

Oh Que So...

- Granchego** | 10
12 month aged sheep's milk manchego cheese
- Mahón** | 9
mild cow's milk cheese, semi-soft, nutty
- Piripified Goat** | 9
semi-firm, smooth-talking & fruity
- Queso Vasco** | 11
unpasteurized sheep's milk cheese from Idiazabal, firm, buttery
- Ibérico "Guadalupe" Hidalgo** | 9
delicate blend of cow's, goat's, & sheep's milk cheeses



Appetite's Hers

- Boquerones en Vinagre** | 10
white anchovies, olive sponge
- Bastilla de Pollo** | 15
savory phyllo crust, aromatic chicken, raisins
- Hot Diggity Dog** | 9
salted meringue "bun", chicken liver mousse
- Air Pizza "Tomaquet"** | 11
pillow crust, smokey Idiazabal, heirloom tomatoes

Solid & Liquid Salads

- Andalusian Gazpacho** | 8
sweet & sour watermelon, spicy garlic
- Ensalada Donostiarra** | 17
Verde Farms greens, txakoli vinaigrette
- Hobbit on the Shire** | 14
petite vegetable ribbons and tips, avocado mousse

Coca de Vidrio

- (Catalan Flatbreads)**
- Coca Bonito del Norte** | 12
cured line-caught tuna, crushed tomato, fried peppers
- Coca Piperrada** | 11
sauteed peppers, tomatoes, smokey eggplant
- Coca Reina** | 10
blood sausage, honey yuzu aioli

Sea Bocaditos

- Cucurucho de Bogavante** | 14
bomba rice cone, lobster mousse
- Navajas con Horchata** | 16
razor clams, cilantro, tiger nut milk
- Salmón Curado Getariako** | 12
house-cured salmon, Pyrenees mountain style
- Atún con Melón** | 10
ruby red tuna, cantaloupe
- Pimientos Piripiquillos** | 13
piquillo peppers, brandada of potato and cod

Salteados y Plancha

- Tortilla de Hadda** | 8
classic Spanish omelet, grandma style
- Setas Salteadas** | 14
wild mushrooms, txakoli, Idiazabal
- Crema Mejillón** | 11
crunchy donuts of shrimp and mussels
- 'Doña Juana' a la Damm** | 12.5
txistorra, caramelized onions, lager beer

Del Norte

- "Pulpo Paul"** | 18
slow-cooked octopus, peasant potatoes
- Bacalao a Pil Pil** | 26
Basque cod, garlic, olive oil, peppers
- Gambas del Paraíso** | 28
seared wild colossal shrimp, sliced garlic
- Rodaballo Salvaje** | 31
snow-white wild Spanish turbot, crispy seared skin

Tierra! Tierra! Tierra!

- El Cordero Paciente** | 33
36-hour roasted saddle of lamb, rosemary
- Zoriontsu Oilaskoa (Happy Chicken)** | 22
air-chilled chicken, black truffle, morels, salsify, PX sherry
- Chuletón de Buey con Piperrada** | 78
28oz ribeye, "Basque flag" of onions, peppers, tomatoes
- "Fideos" de Jamón** | 22
caldo "noodles", poached egg, saffron

Arroces

- A Banda Seco** | 35
shrimp, cuttlefish
- Negre De Txipirón** | 27
calamari, squid ink
- Marinera** | 38
clams, prawns
- Meloso con Bogavante** | 39
lobster, crawfish, shrimp
- Conejo y Pollo** | 29
wild rabbit, Naked Chicken

Cataplans

- Cataplana Basquaise** | 22
steamed mussels, chorizo, albariño white wine
- Cataplana de Marisco** | 24
steamed langostine, crawfish, monkfish, cockles

PiriPostres

- The Last Waltz**
- Crema Catafrita** | 9
fried Catalan cream
- Goxúa de Arroz** | 10
sponge cake, caramelized custard
- Torrijas Vasco Francés** | 12
Basque French toast
- Choco Planeta** | 15
oh, the places you'll go!

Chuches

- The Forbidden Fruit**
- Cuba Libre** | 9
Ron Facundo Paraíso, coke, lime
- Flor de Saucó** | 7
elderflower ambrosia
- Gin & Fizz** | 8.5
Bombay Sapphire, Fever Tree lavender
- Gominola de Sangria** | 8
brandied candywine

En Frio

- Has bien y no mires quien**
- Naranja de Valencia** | 8
orange, pink and cold all over
- Helado Dulce Palomitas** | 8
salted toffee, popcorn ice cream
- Helado Azafrán** | 9
saffron crush granita

Bésame Bon Bon

- quizas quizas quizas**
- Oliviavazza** | 7
caramel/hibiscus/espresso
- Peche Melba** | 9
every Dame's delight

*The consumption of raw or undercooked meat, seafood, and eggs increase the risk of food borne illness



Cocktails

GinTonic

Bombay Sapphire, Thyme & Grapefruit Bitters

| 14

Cucumber Gimlet

Hendrick's Gin, Cucumber & Lime

| 14

Frodo's Garden

Bombay Dry Gin, Heirloom Tomatoes, Broken Basil, Spanish Olive Oil & Cracked Peppercorn

| 16

Sunset Cruise

Cava, Apricot, Lime & Creme de Cassis

| 14

Spiced Melonada

Grey Goose Le Melon Vodka, Cantelope Melon & Lime Cordial

| 14

All Gussied Up

Moët & Chandon Ice Imperial Champagne, Passion Fruit, One Ice Cube

| 30

Local Strawberry & Fig Margarita

Milagro Reposado, Fresh Strawberries, Figs & Balsamic

| 14

Sangria del Dia

| 7 gl

Beer

Estrella Damm

Barcelona, Spain | 6

Abita Turbodog

New Orleans, Louisiana | 7

Inedit Daam

Barcelona, Spain | 9

Hatuey

Havana, Cuba | 7

Cigar City Jai Alai

Tampa, Florida | 7

Alhambra Reserva 1925

Granada, Spain | 9