

Cóctel

Cóctel Espumoso

(Sparkling)

Tecolate-Tequila & Cava, Rosemary & Grapefruit

Spanish Variation-Brandy & Cava, Bitters & Sugar 11

Piscina Nino-Manzanilla & Cava, Honey & Anisette 11

Tradicionales

(Traditional)

Calimocha-Red Wine & Cola 11

Tinto de Verano-Red Wine & Lemon Soda 11

Spanish Cocktail-Sweet Vermouth & Bitters 11

Sangrias

Niftyfeet-Red & Cachaca, Lime & Mint 11

The Tourist-White & Tequila, Pineapple & Tarragon

Unos Altos

(Tall Ones)

House Gin & Tonic 11

Salty Limey Ginny Ting-Gin & Salt-Cured Lime Soda

Slushitos

(Slushee)

Strawberry, Lime, Tarragon, Campari & Gin 8

Quince, Paprika, Lemon, Sherry & Scotch 8

Coctel de Jerez

(Sherry)

Balm-Manzanilla & Dry Vermouth, Orange Bitters 11

Adonis-Palo Cortado & Sweet Vermouth, Bitters 11

Clipper Ship-Amontillado & Rhum Agricole, Lime

Sabueso-East India & Solera Brandy, Vermouth 11

Vino

Cava

Chardonnay Blend, Albet I Noya, Penedès, NV 9

Pinot Noir Rosé, Avinyó Reserva, Penedès, NV 9

Blanco

Txakoli, Txomin, Basque Region, 2009 5

Verdejo, Jose Pariente, Rueda, 2009 4.5

Chardonnay, Castillo de Monjardin, Navarra, 2009 4

Moscatel, Botani, Malaga, 2009 4

Rosé Garnacha, Terraplen, Navarra, 2009 4

Viura, Agricola La Bastida, Rioja, 2009 3.5

Albariño, La Val, Rias Baixas, 2009 5

Treixadura Blend, Viña Mein, Ribeiro, 2009 3.5

Rojo

Cabernet Blend, Gr-174, Priorat, 2008 6

Monastrell, Juan Gil, Jumilla, 2008 4

Mencia, Pelacios, Bierzo, 2008 4

Garnacha, Tres Picos, Campo de Borja, 2008 5

Tinto de Toro, Prima, Toro, 2008 5

Garnacha, Campos de Luz, Cariñena, 2007 3

Bordeaux Blend, Urban, Maule, Chile, 2008 3

Tempranillo Blend, Muga Reserva, 2006 5

Cerveza

Fuente De Cerveza

(Draught)

Anderson Valley, Summer Cerveza Crema (CA) 5

Bottela

(Bottle)

Moritz (Barcelona) 7

Estrella Damm (Barcelona) 6

Alhambra Negra (Granada) 6

Green Flash, West Coast IPA (CA) 9

Founders, Cerise (MI) 9

Porron

Drink at your own risk!

Estrella Damm, Lemon Soda, 14

Txakoli, Lemon Soda, Orange Bitters 20

Garnacha, Coke, Barrel Aged Bitters 20

“La botella da a luz al vidrio”

Quesos

(CHEESE)
Idiazabal, firm, sheep
Valdeon, semi-soft, blue
Mahon Reserva, firm,cow
La Serena, soft, sheep
Cana de Cabra, soft, goat
Pata Cabra, semi-firm, goat

Embutidos

(CURED MEATS)
Jamon Serrano
Fuet
Chorizo
Salchichon de Vic
Lomo Embuchado

Saltados & Pintxos

(SALTED & SKEWERED)
House marinated olives
Spicy Marcona Almonds
Cantabrian Anchovies in Olive Oil
Marinated Artichoke with Olive & Anchovy
Pinxto Gilda
Chorizo with Manchego & Pistachio Crusted Quince
Jamon Wrapped Fig Stuffed with Cabrales
House Made Terrina
Deviled Egg Stuffed with Ensalada Russa

Sopas & Ensaladas

(SOUPS & SALADS)
Salmorejo “Chilled Tomato & Bread Soup” with Jamon
Heirloom Tomato Salad “Nestor”
Baby Arugula with Peppers, Egg & Boquorones
Roasted Beets with Endive, Orange & Sheep’s Cheese

Montaditos

(OPEN FACED)
Grilled Country Bread with Tomato, Olive Oil & Salt
With Jamon Serrano & Manchego
With Boquorones, Anchovies & Roasted Peppers
Smoked Salmon on Toast with Yoghurt & Honey
Warm Profiterole with Triple Cream Cheese & Bacon

Bocadillos

(SANDWICHES)
Sautéed Morcilla (blood sausage)
With Cabrales
Sautéed Chorizo Picante
With Idiazabal
Bonito de Norde with Roasted Peppers & Onions

Huevos & Frituras

(EGGS & FRIED)
Tortilla Espanola with Aoilli & Sweet & Hot Peppers
Jamon Croquetas with Pickled Cucumbers
Wild Mushroom Croquetas

Pescados & Mariscos

(FISH & SHELLFISH)
Sherry Glazed Halibut with Smoky Romesco
Scallops with Roasted Cauliflower & Salbixtada
Rhode Island Squid a la Plancha
Blue Hill Mussels with Chorizo, Txakoli & Scallions
Grilled Octopus with Potato-Caper Salad

Carnes

(MEATS)
Hanger Steak with Crushed Potatoes & Mojo Verde
Grilled Chicken Brochette “Pollo Loco”
Sweetbreads with Tomatoes, Bacon & Green Beans
Duck Breast with Rainbow Chard & Quince Sauce

Verduras

(VEGETABLES)
Patatas Bravas
Grilled Scallions with Romesco & Sheep’s Milk Cheese
Roasted Hen of The Woods Mushrooms
Sauteed Rapini with Garlic & Sherry

Postres

(DESSERTS)
Strawberry Gazpacho with Pana Cotta & Mint
Almond & Citrus Cake with Vanilla Ice Cream
Crema Catalina with Raspberries
Chocolate & Cherry Bread Pudding with Xocopili