

SALTERO

APERITIVOS

- Tomato gazpacho with marinated cucumber, grilled bread, sweet peppers, burrata and heirloom tomatoes. 11*
- Jamon Serrano with Manchego cheese, peaches, marcona almonds and petite herbs. 15*
- Peekytoe crab salad with charentais melon, cucumber, trout roe, radish and nasturtium. 13*
- 'Sherry cured' Spanish mackerel with grapefruit a la plancha, avocado, citrus vinaigrette and salted egg yolk. 12*
- Grilled head-on 'blue' shrimp with sweet corn soup, grilled shishito peppers and pickled chanterelle mushrooms. 15*
- Crispy veal sweetbreads with sauce 'perigueux,' heirloom carrots, bacon, wild huckleberries and hazelnuts. 17*
- Pork terrine a la plancha with charred corn, pickled onion, huitlacoche, chanterelles and 'dunkelburg' plums. 14*
- Chorizo stuffed quail with wilted spinach, golden raisins, pine nuts, and piquillo pepper puree. 14*

ENTRADAS

- Grilled lamb loin with fresh shelling beans, wax beans, merguez sausage, coquillo olives and cherry tomatoes. 32*
- Duck breast a la plancha with burnt eggplant puree, harissa, confit filled grape leaves, oil cured olives and apricot-honey. 32*
- Grilled flat-iron steak with oxtail stuffed piquillo pepper, braised onions, salt-wrinkled potatoes and sauces mojo rojo and mojo verde. 33*
- Confit potatoes a la plancha with sunny side egg, wild mushrooms, summer truffles, fairy-tale eggplant and canarejal cheese. 23*
- Hake a la plancha with confit baby artichokes, green beans, piperade, fennel, parsley and artichoke reduction. 29*
- 'Zarzuela de Mariscos' - Scallop, salt cod, shrimp and mussels with tomato and fennel in a saffron infused sherry broth. 36*
- Grilled whole Maine lobster with chorizo, fideos pasta, Manilla clams, tomato, grilled peppers and lemon alioli. MP*
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PINTXOS

Olives 4

lemon and garlic marinated coquillo, arbequina, gordal and manzanilla olives

Marcona almonds 4

Spanish almonds fried in extra virgin olive oil and seasoned with sea salt

Anchovies 4

Vinegar preserved white anchovies and salt packed brown anchovies

Shishito peppers 5

wood-grilled mildly-spicy Green Acres peppers with sea salt

“the Gilda” 2.5

The classic pintxo of guindilla pepper, anchovy and manzanilla olive skewered

Pan con tomate y jamon 2.5

Grilled baguette rubbed with tomato and garlic and topped with serrano ham

Burrata toast 3.5

Toasted baguette topped with heirloom tomato, burrata cheese and salsa verde

Crab toast 5

Toasted baguette topped with avocado and crab salad

“Quimet & Quimet” 5

Smoked salmon, fresh cheese and truffle-honey

Corn croquettes 5

cornmeal fritters with saltcod alioli



COCKTAILS

La Joya - Gin, Green Chartreuse, China China, PX, Vermouth, Bitters, Lemon...\$12

Rocco's Twist - Gin, Lillet, Sherry, Bitters, Orange...\$12

Montilla Sour - Rye, Sherry, Lemon, Cointreau, Basil, Lemon...\$12

Cloud 9 - Vodka, Peppermint, Lime, Cucumber, Grapefruit, Mint...\$12

The Comeback - Rum, Orgeat, Lime, Bitters, Mint...\$12

Take a Trip - Pisco, Lemon, Chamomile, Amaro, Nutmeg...\$12

Lazy Pointe - Brandy, Ginger, Pear, Bitters, Cava, Orange...\$12

Spanish Gin Tonic - Grapefruit, Lime...\$12

Sparkling Sangria - Brandy, Lemon, Lime, Orange, Cava...\$8

BEER AND CIDRÉ

Ale Asylum "Bedlam" IPA...\$7

Greenbush "Sunspot" Hefeweizen...\$7

Deschutes "Twilight" Summer Ale...\$7

2012 Isastegi Sagardo Naturala...\$15

2012 Trabanco Cosecha Propria Sidra Naturala...\$22

2011 Trabanco "Poma Aurea" Sidra Asturia...\$36

2011 Domaine Bordetto " Txalaparta...\$36