

# jamonera

• restaurant week dinner •

\$35 per person

105 S. 13<sup>th</sup> Street  
philadelphia pa 19107

215.922.6061

## FOR THE TABLE TO SHARE

### **manchego & marconas (v)\***

sheep's milk cheese, marcona almonds, mixed spanish olives

### **papas fritas (v)\***

crispy skin potato, smoked garlic aioli, smoked pimenton

## FIRST COURSE

(choice of one)

### **wild mushroom tosta (v)\***

seared wild mushrooms, truffled urgelia cheese, thyme

### **smoked bacon wrapped medjool dates**

stuffed with valdeon, piperade, celery-apple salad

### **crispy jamon croquetas**

fennel-onion soubise, zamorano cheese

### **shaved brussel sprout salad (v)\***

la peral, gem lettuce, celery root, toasted hazelnuts, px sherry vinaigrette

## SECOND COURSE

(choice of one)

### **branzino a la plancha**

roasted root vegetables, rustic tomato-almond salbitxada sauce, salsa verde

### **grilled pork loin**

pickled fennel-olive-orange salad, pork braised judias beans, sauteed chard & pickled stems

### **gambas al ajillo**

seared garlic shrimp, roasted peppers, herbed white beans, chile, toasted rosemary bread

### **seared cauliflower crispy rice (v)\***

butternut squash-almond romesco, grilled shishito peppers, urgelia cheese, apple salad

## THIRD COURSE

(choice of one)

### **dark chocolate pot de creme**

oloroso whipped cream, toasted hazelnuts

### **brown butter-apple bread pudding**

caramelized apples, salted caramel, sheep's milk cheese ice cream

### **stone fruit crumble**

cinnamon-oat crumble, honey yogurt, marcona almonds

### **sangria sorbet**

(v) vegetarian (v)\* may be made vegan upon request