

jamonera

• restaurant week dinner •

\$35 per person

105 S. 13th Street
philadelphia pa 19107
215.922.6061

FOR THE TABLE TO SHARE

charred eggplant puree (v)*

olive oil, garlic, pimenton, fried rosemary, crusty bread

manchego & marconas (v)

sheep's milk cheese, marcona almonds, olive oil

papas fritas (v)*

crispy skin potato, wood smoked garlic aioli, brava salt

FIRST COURSE

(choice of one)

crispy cana de cabra (v)

crispy goat cheese, arugula, fennel, grilled peach, hazelnuts

wild mushroom tosta (v)*

seared wild mushrooms, urgelia cheese, truffle oil, thyme

smoked bacon wrapped medjool dates

stuffed with valdeon, piquillo-almond sauce, celery-apple salad

roasted beets & plum salad (v)*

la peral, mixed radishes, green apple, pedro ximenez sherry, pistachio romesco

SECOND COURSE

(choice of one)

branzino a la plancha

charred corn-tomato salad, end of summer vegetable crispy rice, salsa verde

grilled pork loin

pickled fennel-olive-orange salad, pork braised judias beans, crispy jamon serrano

gambas al ajillo

seared garlic shrimp, whipped salt cod, roasted peppers, chile, smoked pimento, grilled bread

seared cauliflower "steak" (v)*

almond-hazelnut romesco, grilled shishito peppers, grilled oyster mushrooms, manchego

THIRD COURSE

(choice of one)

flourless chocolate cake

coconut-marcona macaroon, whipped cream

brown butter bread pudding

caramelized apples, salted caramel, crème fraiche ice cream

peach & plum crumble

hazelnut-oat crumble, amontillado whipped cream

white peach sangria sorbet

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