

jamonera

SMALL PLATES

MIXED OLIVES 6

cured ham, manchego cheese, fried marcona almonds

TORTILLA ESPAÑOLA 7

potato & egg omelet, cantimpalo chorizo, mustard aioli, arugula

PAPA FRITA (v) 7

crispy skin potato, wood smoked garlic aioli, brava salt, house made sherry vinegar-hot sauce

WARM MEDJOOOL DATES 8

stuffed with valdeon, wrapped in smoked bacon, celery-apple salad

MUSHROOM CROQUETAS (v) 9

tahini yogurt, pickled beets



TOASTS & COCAS

SPANISH BREAKFAST BITE (*) 11

house made duck sausage, fried quail eggs, caramelized onions, ibores cheese

MUSHROOM COCA (v) 13

sautéed wild mushroom flatbread, urgelia cheese, arugula-almond pesto

WEDDING OF ANCHOAS 10

marinated spanish boquerones, cantabrian anchovies, roasted pepper, tomato-almond pesto, onion seed shoots

PICKLED PEAR TOSTA (*) 10

pickled asian pears, soft sheep's cheese, caramelized onions, warm serrano ham



SEAFOOD

PULPO 16

grilled octopus, saffron curry, fennel & celery salad, crispy chickpeas

SEARED SCALLOPS 19

moroccan spiced chicken chorizo, kabocha squash puree, pickled sunchoke & cilantro leaf salad, whole mustard seed

GAMBAS 16

pan seared shrimp, smoked pear, parsnip cream, fried sage leaf



PAELLA

SEAFOOD PAELLA 26

mussels, clams, shrimp & calamari with tomato sofrito & calasparra rice

PAELLA MIXTA 28

mussels, shrimp & calamari, roasted chicken, chorizo, pork belly & calasparra rice

PAELLA VEGETARIANA (v) 24

artichokes, green beans, piquillo peppers, mushrooms, local greens, calasparra rice



MARCIE TURNEY CHEF/PROPRIETOR

Lindsay McClain Executive Chef
Brianna Mirachi Sous Chef

"EL COJONUDO"

bottle of jamonera sherry vinegar hot sauce 8

SALADS & VEGETABLES

VEGETABLE TAPAS BOARD (v) 16

- shaved brussels sprouts, grapes, herbed buttermilk, almonds
- grilled pumpkin bread, moorish celeriac, toasted pepitas
- harissa braised butternut squash, goat cheese, cilantro
- catalan green & feta empanada & honey scented yogurt

CHOPPED SALAD (*) 10

mixed greens, parsnip "crouton", pickled fennel, red onion, green apple, mahon vinaigrette, pumpkin seeds

CRISPY CAÑA DE CABRA (v) 12

crispy fried goat cheese, orange cardamom marmalade, roasted beets, mixed greens, marcona almonds

BERENJENAS (v) 9

crispy eggplant fries, smoked tomato salmorejo, truffle honey, zamarano cheese

PAN SEARED BRUSSELS SPROUTS (*) 11

whipped sobrassada chorizo & goat cheese, piquillo peppers, caramelized onions, pickled pear, cornbread crumble



CURED MEATS & CHEESES

JAMON IBERICO DE BELLOTA 24

acorn fed iberico ham, cut by hand

QUESOS ARTESANOS (v) 16

monte enebro / saffron honey
san mateo / marcona almond butter
mahon / pickled fig jam
bleu de basque / chocolate hazelnut spread
with baguette & sweet olive oil-almond cracker

CHARCUTERIA 16

jamon serrano, cantimpalo chorizo, iberico lomo, sobrassada chorizo
with banderillas, house pickles, mustard, lavash & baguette

CHEF'S BOARD 18

two cheeses & two meats with accompaniments
supplement jamon iberico de bellota 8



MEAT

HUEVOS SUCIOS 19

braised shortrib, spanish fried egg, smoked potato puree, truffle oil

GRILLED COULOTTE STEAK 22

salbixtada, manchego, mushroom escabeche, salt roasted potatoes

ALBONDIGAS 14

manchego stuffed meatballs, serrano ham, green olive tapenade, sherry-tomato sauce, grilled baguette

GRILLED LAMB 18

lamb pintxo, housemade merguez sausage, french lentils, beet romesco, harissa braised carrots, pomegranate reduction



(v) vegetarian (*) can be made vegetarian upon request
we proudly support local artisanal farmers
20% gratuity will be added to tables 5 or more

please notify your server
of any dietary restrictions or allergies
consuming raw or undercooked food
may increase your risk of foodborne illness