

jamonera

SMALL PLATES

TORTILLA ESPANOLA 6

potato & egg omelet, cantimpalo chorizo, mustard aioli, mesclun greens

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

ALLIUM CROQUETAS 8

caramelized onions, la peral crema radish and brussels sprout salad

BERENJENAS (v) 9

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



TOASTS & COCAS

SPANISH BREAKFAST BITE (*) 10

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

MUSHROOM COCA (v) 11

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

WEDDING OF ANCHOAS 9

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



SEAFOOD

PULPO 14

grilled octopus, caper aioli, jamon braised white beans, celery root, hot pimenton, arugula, pickled chorizo

SEARED SCALLOPS 18

mustard-parsnip puree, housemade pork sausage, beer braised rutabaga

STEAMED MUSSELS 12

fennel broth, butternut squash, sage jamon serrano, grilled bread

GRILLED DORADE 16

apricot cous cous, beet tapenade, spiced chickpeas tahini vinaigrette, chermoula



PAELLA & RICE

CRISPY CALASPARRA RICE (v) 14

maitake mushroom, manchego cheese, hazelnuts, pickled mushrooms add jamon iberico de bellota 8

SEAFOOD PAELLA 25

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

PAELLA MIXTA 27

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

PAELLA VEGETARIANO (v) 22

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

SALADS & VEGETABLES

VEGETABLE TAPAS BOARD (v) 14

grilled oyster mushrooms & tahini yogurt, caramelized fennel & whipped goat cheese, root vegetable gratin & crispy potato, charred kale sprouts & almond romesco

SHAVED SALAD (v) 9

shaved brussels sprout, green apple, fennel, red grapes, marcona almonds, mahon cheese, herbed buttermilk dressing

CRISPY CAÑA DE CABRA (v) 11

crispy fried goat cheese, pear ginger conserva, baby spinach, fennel, roasted beet, pear, hazelnuts

PAN SEARED BRUSSELS SPROUT (*) 9

smoked bacon, green apple, piquillo peppers, thai chile, mahon cheese



CURED MEATS & CHEESES

JAMON IBERICO DE BELLOTA 24

acorn fed iberico ham, cut by hand

QUESOS ARTESANOS (v) 16

monte enebro / saffron honey sante mateu/marcona almond butter mahon / pickled fig jam gamonede / chocolate hazelnut spread with baguette & sweet olive oil-fennel cracker

CHARCUTERIA 15

chorizo iberico, cantimpalo chorizo, iberico lomo, chicken liver mousse, pickled cherries with banderillas, house pickles, mustard, lavash & baguette

CHEF'S BOARD 17

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



MEAT

GRILLED SKIRT STEAK 18

salboxtada, manchego, mushroom escabeche, salt roasted potatoes

LAMB SHANK 21

apple braised lamb, kabocha squash puree, sherried turnips

ALBONDIGAS 12

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

HUEVOS SUCIO 16

braised short rib, smoked potato puree, spanish fried egg, truffle oil



"EL COJONUDO"

bottle of jamonera sherry vinegar hot sauce 8

(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

MARCIE TURNEY EXECUTIVE CHEF

Lindsay McClain Chef de Cuisine
Jonathan Dilliplane Executive Sous Chef