

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

PEA CROQUETAS 8
lump crab, preserved lemon aioli
mint and radish 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
corn puree, red chorizo, snap peas, pea shoots

STEAMED MUSSELS 12
charred chorizo, english peas, cava, jamon broth, grilled bread

PLANCHA SEARED COBIA 16
cucumber gazpacho, clementine, celery, tomato, olive oil bread crumbs



PAELLA & RICE

CRISPY CALASPARRA RICE (v) 14
lima beans, manchego cheese, artichoke escabeche
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
english pea & grilled mushrooms, olive bread,
heart of palm & asparagus salad, mahon cheese,
goat cheese stuffed piquillo peppers & walnut pesto,
charred shishito peppers & almond romesco

CHOPPED SALAD (v) 9
mixed greens, snap peas, asparagus, english peas, mahon cheese
creamy lemon dressing, roasted sunflower seeds, tomato vinaigrette

CRISPY CAÑA DE CABRA (v) 11
crispy fried goat cheese, carrot jam, radicchio, roasted baby carrots,
plums, toasted pistachios



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
gamonedo / 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

ALBONDIGAS 12
manchego stuffed meatballs, serrano ham, green olive tapenade,
sherry-tomato sauce, grilled baguette

GRILLED LAMB CHOPS 18
fattoush salad - grilled haricot vert, cucumber, radish, celery,
chile spiced yogurt

SPARE RIBS 16
pickled guindilla pepper jelly, grilled corn, chimichurri, cabbage slaw



"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
Paula Alencar Executive Sous Chef