

jamonera

SMALL PLATES

MIXED OLIVES 6
cured ham, orange peel, marcona almonds

WARM MEDJOOOL DATES 8
stuffed with valdeon, marcona almonds,
wrapped in smoked bacon, celery-apple salad

TORTILLA ESPAÑOLA (v) 9
potato & olive oil omelet, smoked garlic aioli
grilled asparagus, frisee, zamarano cheese, pimenton

MUSHROOM CROQUETAS (v) 9
black garlic aioli, smoked mushroom escabeche
aged sheep's cheese, radish

PAPA FRITA (v) 7
crispy skin potato, smoked garlic aioli, brava salt,
house made sherry vinegar-hot sauce



TOASTS

MIXED MUSHROOM TOSTA (v) 13
urgelia cheese, toasted sourdough,
arugula-almond pesto, pickled fresno chile

WEDDING OF ANCHOAS 10
marinated spanish boquerones, cantabrian anchovies,
roasted pepper, tomato-almond pesto, chives

SPRING PEA & FAVA TOSTA (*) 13
whipped sheep's milk cheese, grilled ramps, mint,
pickled shallot, crispy serrano ham



SEAFOOD

PULPO 16
grilled spanish octopus, pickled chorizo,
fingerling potatoes, orange, fennel, saffron aioli

GAMBAS AL PIL PIL 16
seared shrimp, toasted garlic, gigande beans,
spring onion, grilled bread



PAELLA

SEAFOOD PAELLA 26
mussels, clams, shrimp & calamari with snap peas
piquillo peppers, garlic, tomato sofrito & calasparra rice

PAELLA MIXTA 28
mussels, shrimp & calamari, roasted chicken,
chorizo, pork belly, snap peas, english peas
piquillo peppers & calasparra rice

PAELLA VEGETARIANA (v) 24
baby artichokes, snap peas, piquillo peppers, asparagus,
royal trumpet mushrooms, greens, english peas, calasparra rice



MARCIE TURNEY CHEF/PROPRIETOR

Brianna Mirachi Chef de Cuisine
Zachary Hill Sous Chef

"EL COJONUDO"
bottle of jamonera sherry vinegar hot sauce 8

SALADS & VEGETABLES

VEGETABLE TAPAS BOARD (v) 16
three vegetarian tapas:
spring onions a la plancha, hazelnut-almond romesco, pickled ramps
snap peas, goat cheese, rhubarb, fermented honey, pickled chile
smoked maitake mushrooms, gigande beans, piquillo peppers, parsley

ENSALADA VERDE (v) 10
little gem, watercress, frisee, snap peas, green chickpeas,
shaved asparagus, spring peas, herbed sherry dressing
crispy quinoa-pepita crunch

ROASTED BEETS (v) 12
crispy fried goat cheese, almond butter, pickled rhubarb,
frisee, orange, marcona almonds

BERENJENAS (v) 9
crispy eggplant fries, smoked tomato salmorejo,
truffle honey, zamarano cheese

ESPARAGO BLANCO (*) 12
black truffle aioli, preserved orange, smoked egg yolk
hazelnuts, crispy shallot



CURED MEATS & CHEESES

JAMON MANGALICA 24
cured ham from the mangalica breed
aged for a minimum of 24 months

CHEF'S BOARD
three for 18 -- six for 32
with banderillas, house pickles, mustard, lavash, sweet almond cracker & baguette

QUESOS (v)
cana de cabra / saffron honey
mahon / pickled fig jam
bleu de basque / rhubarb mermelada

CHARCUTERIA
jamon serrano
cantimpalo chorizo
rosemary cured lomo

supplement jamon mangalica 8



MEAT

GRILLED COULOTTE STEAK 23
hazelnut-almond romesco, grilled asparagus, baby turnip escabeche,
zamarano cheese, smoked marcona almonds

ALBONDIGAS 14
manchego stuffed meatballs, serrano ham, green olive tapenade,
sherry-tomato sauce, grilled baguette

MOORISH LAMB PINTXOS 24
moroccan spiced lamb, braised baby artichokes, cumin yogurt,
spring vegetable couscous, turmeric pickled shallot, salsa verde



(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