



CHEESE & SALUMI

CHEF'S SELECTION OF IMPORTED CHEESES
AND CURED MEATS

CHEESE

- MANCHEGO GF
semi-hard, sheep, aged 60 days
- IDIAZABEL GF
soft, nutty, sheep
- MAHON GF
semi-soft, buttery, cow
- CABRALES GF
semi-hard, blue, cow, goat & sheep
- PRESIDENT BRIE GF
soft, creamy, cow
- TRES QUESOS GF
manchego, brie, mahon

SALUMI 1oz

- CHORIZO GF
2 month cure, spain
- COPPA GF
6 month cure, italy
- PROSCIUTTO GF
dry cure, italy
- LOMO GF
12-24 month cure, spain
- PORK SALCHICHON GF
slow cure, spain
- JAMON per oz GF
24 month cure, spain

COMPOSED CHEESE & SALUMI

- POQUITO manchego, chorizo, lomo, house marinated olives
- MEDIO mahon, idiazabel, chorizo, coppa, lomo, house marinated olives
- EL GRANDE SALUMI composed of each cheese, salumi & house marinated olives

PAN CON TOMATE

CLASSIC CATALAN TOASTED CRISTAL BREAD RUBBED WITH GARLIC & TOPPED WITH TOMATO CONSERVA

PAN

- TRADITIONAL
- w/ MANCHEGO
- w/ JAMON 1/2oz
- w/ JAMON 1/2oz & MANCHEGO
- w/ BOQUERONES

PRESERVED SUPPLEMENTS

- MARINATED MUSSELS
- CANTABRIAN ANCHOVIES
- SQUID STUFFED SQUID

V - vegan GF - gluten free

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of foodborne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

20% Gratuity will be added to all parties of 6 or more.

COLD

- MARINATED OLIVES VGF
- CHICKPEA HUMMUS V
fresh vegetables & pita
- BURRATA BRUSCHETTA
tomato, basil, aceto manodori, ciabatta
- ROASTED BEETS GF
charred oranges, beet vinaigrette
- PAPPADEW PEPPERS GF
goat cheese, arugula, parmesan, aceto manodori
- BUTTER LETTUCE SALAD GF
sherry vinaigrette, radish, red onion
- CHILLED SEAFOOD PASTA
shrimp, mussels, clams, citrus-basil vinaigrette
- CEVICHE WITH LECHE DE TIGRE* GF
white fish, fresno chili, citrus, cilantro, plantain chips
- CHEFS DAILY CEVICHE* GF
arbol chilii, avocado, flatbread
- STEAK TARTARE*
capers, shallots, egg yolk, brioche

HOT

- GRILLED GARDEN SQUASH VGF
zucchini, eggplant, garlic, mint
- LOLLIPOP WINGS
arbol chili, lime, cabrales blue cheese
- CHORIZO FLATBREAD
peperonata, red onion, spanish goat cheese
- PATATAS BRAVAS
layered potato, saffron aioli
- JAMON & CHEESE CROQUETTES
iberico, manchego, saffron aioli, garlic aioli
- FRIED BROCCOLINI
calabrian aioli, lemon
- BUNELOS DE BACALAO GF
salt cod, tarragon, garlic aioli
- PAN ROASTED SHRIMP GF
garlic, paprika, tomato, preserved lemon
- BAR ZAZU BONE MARROW for two
trumpet mushrooms, pickled mustard seeds
brioche
- MARKET FISH MP GF
coriander, cucumbers, chicories
preserved lemon gremolata
- CHARRED SPANISH OCTOPUS GF
chorizo, gremolata, almond, romesco
- LAMB T-BONE*
roasted squash puree, brown butter, sage
- PIEDMONTESE FLAT IRON STEAK*
chimichurri
- BOBO CHICKEN & SEAFOOD PAELLA
spanish shrimp, mussels, chicken, chorizo
peas, tomato, saffron

SWEETS

All pastries are made in-house, fresh daily

- VANILLA PARISIAN FLAN
caramel custard, caramel sauce, mint, raspberry
- RASPBERRY
dark chocolate mousse, raspberry gelee, chocolate cake
- FRUTTA LUNA
kiwi, mango, & coconut sorbet, mango, pineapple & kiwi chutney
olive oil meringue, cinnamon whipped cream

