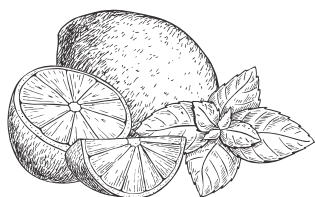


# *una* ALEGRÍA

*our cocktails are more than just drinks; they're a celebration in every sip, a harmonious blend designed to infuse joy into your moments.*

## CÓCTELES

PALOMINO .....	16
manzanilla, amontillado, oloroso, pedro ximénez, smoked apple cordial	
LA CONCHI .....	14
slua brandy 8yr, alvear solera px, almond orgeat, lemon	
TORRENTE .....	16
nordes gin, lustau oloroso, cocchi, grapefruit syrup & juice	
POROMPOMPERO .....	12
bandarra vermouth, sour orange soda	
MARIANITO EL CORTO .....	14
vermouth, al fresco, nordés gin, orange bitters, angostura	
CATALAN HIGH BALL .....	15
byrrh, fords sloe gin, pacharán, vichy catalana	
KALIMOTXO SOUR .....	15
dos maderas rum, kola syrup, lemon, red wine	
TARRAGONA MANHATTAN .....	16
rye, ben vermut, yellow chartreuse, angostura	
GIN & TONIC DE LA CASA .....	19
astobiza gin, mediterranean tonic, lemon twist	



## CERVEZA

ESTRELLA DAMN, 'INEDIT' BOTTLE .....	11
lager, spain, 4.8% ABV	
ESTRELLA GALICIA, 'ESPECIAL' .....	7
pale lager, galicia, spain, 5.5% ABV	
ESTRELLA GALICIA, '1906' .....	7
lager, galicia, spain, 5.5% ABV	
ATLAS BREW WORKS, 'DANCE OF DAYS' .....	8
pale ale, washington, dc, 5.7% ABV	
ASLIN BEER COMPANY, 'NO BACKSIES' .....	8
hefeweizen, alexandria, va, 5.5% ABV	

## SIN ALCOHOL

KAS LIMÓN OR NARANJA .....	6
MEXICAN COKE .....	5
BARTENDER MOCKTAIL OF THE DAY .....	8
DE LUCÍA .....	10
grapefruit, simple syrup, egg white	

## *para* COMENZAR

### HOW TO PÀ AMB TOMÀQUET ..... 12

crystal bread, tomato, extra virgin olive oil & let me show you how it's done

### ESCALIVADA CATALANA ..... 12

open fire roasted eggplants, onions & red peppers  
sherry vinegar dressing

### ANCHOAS DE SANTOÑA ..... 19

salt cured anchovies from pujadó solano,  
cantabrian sea. you haven't tasted anchovies before!

### LAS CROQUETAS DE LA DOLORS ..... 15

my mom's world famous chicken & béchamel fritters

### TXISTORRA ..... 16

skinny navarra chorizo spiraled pork sausage

### ENSALADA DE LA CASA ..... 14

roasted vegetables salad, mojo verde, goat cheese  
cured in olive oil

### JAMÓN IBÉRICO DE BELLOTA 5J ..... 20/38 OZ

acorn-fed 100% ibérico ham from the dehesas (meadows)  
of jabugo, southwest spain

### GILDA CLÁSICA RITA HAYWORTH 1946 ..... 4

skewer of white anchovie, piquillo pepper, olive, salt  
cured anchovie, piparra pepper

### QUESO DEL DÍA ..... 12

daily choice of cheese, ask your server

### ENSALADILLA ..... 6

tuna, potato, mayo salad, the modern cook 1860

### ACEITUNAS MIXTAS ..... 5

mixed olives & piparra pepper

### ENSALADA MIXTA ..... 12/19

green lettuce, scallions, hard boiled eggs, olives &  
preserved tuna in olive oil

## *a lo* BESTIA

*large format dishes that serve a minimum of 2 guests,  
all options are accompanied with a green salad*

### POLLO AL HORNO DE BRASA ..... 42

whole amish chicken, lancaster, pennsylvania

### CHULETÓN DE BUEY ..... 120

30 oz 90 days dry aged steer bone-in-ribeye,  
roseda farm, maryland

### PESCADO DEL DÍA ..... 95

daily catch whole fish, donostiarra style

### PRESA IBÉRICA DE BELLOTA ..... 95

22 oz from the legendary acorn-fed iberico pork from  
the meadows of jabugo, garlic, pà amb tomàquet

# si SEGUIMOS

## CORTE DE CERDO IBÉRICO ..... 26

7 oz legendary acorn-fed iberico butcher's pork cut, garlic, pà amb tomàquet

## CANELONES DE LA IAIA ..... 23

grandmas secret recipe of roasted pork & amish chicken wrapped in pasta, béchamel, manchego cheese

## PESCADO A LA LLAUNA..... 22

grilled daily catch catalan style, romesco sauce

## PULPO A LA PARRILLA A LOS MOJOS ..... 22

grilled galician octopus, potato, mojo verde, mojo rojo

## CARNE A LA BRASA ..... 24

grilled steak from roседа farm maryland, mojo verde sauce

## BOTIFARRA CATALANA AMB SEQUES ..... 18

classic house made catalan pork sausage, navy beans, pork belly & all i oli

*\*add pà amb tomàquet to this dish for an additional \$5*

## SALSAS ..... 3 EACH

romesco, all i oli, mojo verde, garlic parsley

CHEF OWNER: RUBÉN GARCÍA

HEAD CHEF: DANIEL LORENTE

SOUS CHEFS: ESTIVEN MIRAMAG BOTINA & MELDRICK AGUILAR

GENERAL MANAGER: ALEX MUÑOZ

ASSISTANT GENERAL MANAGER: FADY ZAKI

WINE DIRECTOR: SARAH VANAGS

*We apply a 22% service charge to all checks, irrespective of party size, in support of our hourly team members, our front-of-the-house staff receives a base rate of seventeen dollars per hour which is seven dollars more than the minimum wage, while our back-of-the-house team earns an average of twenty-five dollars an hour. Additionally, six to ten percent of the total sales from the service charge is distributed among the staff, with sixteen percent reserved to cover higher hourly wages. This service charge reflects our commitment to fostering fairness and stability in our industry. Additionally, we provide an option to leave extra gratuity for guests who would like to recognize the team for an outstanding experience. Any gratuities left are distributed directly to our team members who contribute to crafting your dining experience.*



## PARRILLADA DE VEGETALES ..... 11/25

seasonal vegetables grilled over the embers, romesco sauce & allioli

## CEBOLLA ASADA CON SOBRASADA ..... 9

roasted onion, sobrasada spreadable chorizo & honey

## PIMIENTOS DEL PIQUILLO..... 11

the famous piquillo peppers done casa julian style

## PATATAS AL CALIU ..... 9

potatoes cooked slowly over the embers finished with beef fat, parsley & garlic

## ALCACHOFA CON ROMESCO ..... 10

grilled artichoke, romesco sauce

## PATATAS FRITAS ..... 9

aunt chavela's style fries

