

clos FIGUERAS

*featured specials paired with
clos figueras wines this week
available in 3oz | 5oz pours*

PARRILLADA DE CARNES 72
morcilla with rice, morcilla with onion,
butifarra, txistorra, chorizo, all i oli

CLOS FIGUERAS 50 | 85
cariñena, garnatxa, priorat 2020

.....

MINI CLOTXA DE MORCILLA 8
penèdes most iconic sheper's sandwich with
blood sausage

FONT DE LA FIGUERA 27 | 46
cariñena, garnatxa, cabernet sauvignon,
syrah, priorat 2019

de TEMPORADA

*mother nature 's offerings that change
based on seasons*

OSTRAS 22/40
seasonal half dozen or dozen oysters,
house aperitivo sauce, lemon

ARROZ DE PULPO 24
octopus in creamy squid ink rice, artichoke,
km 39 cheese

FILETE DE POBRE 32
autumn olive farm pork boston butt, fries

FRICANDO DE CARRILLERA 32
classic catalan beef stew, mushrooms,
aromatic rice

de BRUNCHING

*things we spaniards enjoy after a
long night of being out*

TORTILLA DE PATATAS CLÁSICA 9
traditional potato, egg & onion omelet just
like abuela did it

HUEVOS ROTOS 16
eggs fried in olive oil over fries
add paleta ibérica 12 | txistorra 6

CALLOS A LA LORENTE 18
chef lorente style tripe stew
add a fried egg 6 | tortilla 9

TORRIJA A LA PARRILLA 9
spanish grilled brioche toast, lemon cream

CHURROS CON CHOCOLATE 9
so that!! churros & chocolate!!

en LATAS

*preserved taste of the sea,
pair it with vermouth!*

MEJILLONES EN ESCABECHE 30
ramón peña gold, mussels in pickled sauce,
chips, catalan aperitivo sauce

BERBERECHOS 26
donosti, cockles in brine, aperitivo sauce

ZAMBURIÑAS DE RIAS GALEGAS 30
ar de arte, small scallops in sauce

SARDINAS EN ACEITE DE OLIVA 45
güeyu mar, grilled sardine tails smoked in
virgin olive oil, gem lettuce