

los APERITIVOS

small plates for snacking and sharing

crudo

raw bar with a spanish edge

OSTRAS PEDRÍN!, 23/44

seasonal half-dozen or dozen oysters,
house aperitivo sauce, lemon

GILDA CLÁSICA RITA HAYWORTH 1946, 6

the classic skewer of pickled white anchovy, piquillo
pepper, olive, salt-cured anchovy, piparra pepper

OSTRAS EN ESCABECHE DE AZAFRÁN, 7 EACH

oysters on the halfshell, saffron escabeche sauce

CÓCTEL DE GAMBAS TÍA SOFIA, 18

shrimp cocktail Aunt Sofia's way, family secret sauce

HOW TO PA AMB TOMÀQUET, 15

cristal bread, tomato, extra virgin olive oil,

let me show you how it's done!

try with:

PALETILLA IBÉRICA DE BELLOTA, 50

2.0 oz acorn-fed 100% ibérico pork from the
dehesas (meadows) of andalucía, spain (shoulder cut)
add ibérico mezcal del maguey -- why not? 27

ANCHOAS DE SANTOÑA, 29

salt-cured anchovies from Pujadó Solano, cantabrian
sea, home-made smoked butter, rustico bread: you
haven't tasted anchovies before!

ESCALIVADA CATALANA, 14

open-fire roasted eggplants, onions, red peppers,

TABLA DE EMBUTIDOS, 34

chef's selection of ibérico charcuterie, picos bread

LAS CROQUETAS DE LA DOLORS, 15

my mom's world-famous chicken and bechamel fritters

TXISTORRA CASERA, 15

house-made skinny navarra chorizo spiraled pork sausage

GAZPACHO DE REMOLACHA, 8/16

seasonal cold beet and tomato soup, feta cheese, pistachios,
picos bread

VEGETALES MORUNOS, 16

roasted vegetable salad, mojo verde sauce,
earth n eats farm goat cheese

ensaladas

ENSALADA MIXTA DE TODA LA VIDA, 18/34

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

ENSALADA VERDE, 14

simple green lettuce salad, sherry dressing

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions or allergies, and we will do our best to accommodate your needs.*

a la BRASA

our open-fire wood grill is the heart of the house – we cook over oak charcoal embers, just like abuela used to do—honoring the flavors, heritage, and traditions of home

PRESA IBÉRICA DE BELLOTA, 38

legendary acorn-fed ibérico butcher's pork cut,
garlic oil, pa amb tomàquet

CARNE A LA BRASA, 32

grilled steak from roseda farm, maryland,
mustard greens, mojo verde sauce

PESCADO A LA PARRILLA, 28

grilled daily catch, roasted potatoes, garlic-parsley oil,
romesco sauce

BOTIFARRA CATALANA AMB SEQUES, 25

classic house made catalan pork sausage, spanish
white beans, pork belly, all i oli
add pa amb tomàquet 6

a lo bestia

large plates to share,
the centerpiece of the table

PRESA IBÉRICA DE BELLOTA, 78/150

11/22 oz the legendary acorn-fed ibérico pork
from the meadows of andalucía, pan con
tomate, green salad

CHULETÓN DE BUEY, 4.50 OZ

25-45 oz grass fed, 45 days dry-aged steer
bone-in-ribeye from roseda farm, maryland,
green salad

PARRILLADA DE VERDURAS, 18/38

fresh seasonal vegetables from our local farms,
grilled over the embers, romesco sauce & all i oli

PESCADO DEL DÍA, MP

limited daily catch whole fish, donostiarra style,
garlic, olive oil, guindilla pepper, green salad

los vegetales

vegetables that showcase the bounty of our local farms

CEBOLLA ASADA CON SOBRASADA, 13

roasted vidalia onion, egg yolk, house-madespiced
pork sausage, honey

ALCACHOFA CON ROMESCO, 15

grilled artichoke, romesco sauce, balsamic px vinegar

PATATAS FRITAS, 12

the original! Aunt Chavela's style fries

SETAS A LA CATALANA, 18

roasted mushrooms catalanstyle, with pine nuts and
brandy-infused raisins

PATATAS AL CALIU, 12

roasted potatoes, beef fat, parsley, garlic

A 20% gratuity will be added to parties of six or more

Guests wishing to enjoy their own wine are welcome; a corkage fee of \$45 per bottle will apply.