



### *Pica Pica*

ACEITUNAS: *citrus & herb marinated house olives* + 3

GARBANZOS FRITOS: *La Vara spiced fried chickpeas* + 3

ANCHOAS EN ACEITE: *imported anchovies with sesame and hazelnuts* + 11

SARDINA A LA ANTIGUA: *olive oil cured imported sardines, charred bread* + 7

HUEVOS DE CODORNIZ: *quail eggs with green tahini* + 6

### *Fritos*

ALCACHOFA: *fried artichokes, anchovy alioli* + 9

BERENJENA CON MIEL: *crispy eggplant w/honey, melted cheese, nigella seed* + 8

BRICK DE ACELGAS: *crispy bundles of swiss chard, black kale, pine nuts, currants* + 9

CROQUETAS DEL COCIDO: *mixed meat croquettes* + 5

CROQUETA DEL DÍA: *changes daily* + 5

PESCAÍTO FRITO: *Andaluz fish fry* + 11

### *Panes*

MOLLETES: *Sevillian pita filled with bacon paprika stew* + 8

EMPANADILLA DE MILLO: *Galician mini cornmeal pies filled with razor clams, and crab* + 9

COCA DE CEBES: *Mallorcan flatbread, roasted onions, blue cheese* + 8

PAN AMB TOMACA: *tomato rubbed bread w/olive oil, mojama, and nori* + 8

*w/paleta and cabecero Ibérico, (Imported cured meats)* + 16

### *Frios y Ensaladas*

MOJE: *layered salad of imported tuna, olives, endive, marcona almond, mojama* + 14

ESCALIVADA: *charred peppers, leeks and okra, romesco* + 14

CONEJO EN ESCABECHE: *stuffed rabbit loin poached in sweet onion vinaigrette w/prunes, olive, saffron* + 18

PINCHO DE CEUTAS: *Gibraltar style grilled chicken hearts, fresh herb salad, lime-date vinaigrette* + 13

REMOJÓN: *citrus and imported salt cod salad, olives, pistachios, pistachio oil, chopped egg, pomegranate* + 14

REMOLACHA: *roasted beets, watercress, coldpressed sunflower oil, sunflower seeds* + 10

### *Calientes*

CORDERO AL AJO CABAÑIL: *cumin roasted lamb breast, scallion, preserved lemon-date condiment* + 19

GURULLOS: *handmade Murcian pasta, goat butter, ground goat (optional), Sumac* + 15

CARABIÑEROS: *imported Spanish Red Shrimp a la plancha preserved lemon* + m/p

LENGUA LLUCMAÇANES: *Menorcan braised beef tongue, tomato-caper sauce, peas, carrots* + 18

POLLO ASADO: *half Murray's chicken, roasted over spiced onions, coriander, cumin* + 18

ALBÓNDIGAS: *lamb meatballs, mint yogurt* + 12

FIDEÚA: *Valencian style noodle paella, shrimp, squid, clams, alioli* + 16

GARBANZO RINCONCILLO: *chickpea and spinach stew* + 8

PESCADO A LA SAL: *Salt baked fish of the day with harrisa ajada* + m/p



*Postres (8 dollars)*

+

TORTA SANTIAGO  
*Galician Almond cake*

+

NATILLAS DE ARROZ CON LECHE  
*cinnamon-rose and rice scented custard with grapefruit and rosemary*

+

EGIPCIO  
*Orange blossom scented date walnut tart, lemon curd, sweet cream*

+

HELADO DE ACEITE  
*homemade olive oil ice cream with sea salt and Valencian olive oil*

+

PLATILLO DE DULCES Y TURRONES  
*Traditional Spanish cookies and almond sweets*

+

QUESOS  
*Imported Spanish goats milk cheeses, candied squash + 15*

