

PINTXOS Y MAS

Fresh Figs jamón serrano, sherry glaze, marcona almonds	6
Duck Liver spicy peach, homemade seeded rye bread	6
Pan con Ajo grilled bread, roasted garlic	3
Pan con Tomate grilled bread, smashed tomato, garlic	4
Add anchovies or farm house manchego or jamon Serrano	3
Bouquerones white anchovies, grilled garlic bread	7
Sherry Pairing foie gras torchon, cocoa bread, Oloroso Sherry	12

HUEVOS & FRITURAS

Croquetas Varias	
chorizo & cheese	7
salt cod & potato	9
fig & walnut	9
Three flavors	8
Migas fried egg, chorizo, duck fat fried croutons	6
Patatas Bravas crispy potato, spicy tomato sauce, aioli	6
Tortilla Española , farm eggs, potato, onion, herbs	5

COCA SOPA Y ENSALADAS

Coca del Dia homemade grilled flatbread	7
Gazpacho Andaluz , farm tomato, cucumber, pepper, bread	5
Gazpacho Blanco , almonds, garlic, grapes	6
Ensalada Mixta , mixed lettuce, tomato, onion, pickled peppers	6
Ensaladilla Rusa , grilled potatoes, preserved tuna, summer beans, saffron aioli	6
Ensalada Verde , mixed lettuces, marcona almonds, idiazabel, sherry dijon vinaigrette	7

VERDURA

Escalivada Catalana , grilled marinated vegetables, aged Spanish vinegar	6
Calçot grilled baby leeks, romesco	7
Spaghetti Squash Piperrada , pine nuts, golden raisins, queso Malvarosa	7
Setas a la Plancha foraged and cultivated mushrooms, garden herbs, garlic	9

PESCADOS Y MARISCOS

Pulpo octopus, confit cherry tomatoes, pickled celery hearts	11
Gambas al Ajillo gulf shrimp, garlic, chili pepper	Pequeño 12 Grande 18
Grilled Sardines onion, parsley, sumac	8
Calamari a la Plancha garlic, chili peppers, salsa verde	10
Mussels en Escabeche marinated mussels, garlic, tomato	7
Pescado Crudo pickled tomato, cilantro	9
Fried Oysters , horseradish crema	12

CARNES

Crispy Suckling Pig , pickled watermelon rind	13
Chorizo con Rioja , chorizo braised in red wine	9
Albóndigas , oxtail stuffed meatballs, tomato sauce	9
Morcilla , grilled Spanish black sausage, preserved lemon, chickpeas	10

PLATOS PRINCIPALES

Grilled Leg of Lamb , yellow wax & green beans	23
Grilled Grass Fed Hanger Steak , squash a la plancha, onion marmalade	19
Grouper a la Plancha , vegetable succotash	21
Roast Farm Chicken , corn broth, gnocchi	19

We support local farmers and use local produce, dairy, poultry & meat whenever possible.
Farah's Farm, Wilton, CT
Sport Hill Farm, Easton, CT
Northwind Farm, Tivoli, NY
Fort Hill Farm, New Milford, CT

CHARCUTERIA Y QUESO

Pata Negra or Cabacero Ibérico \$17

\$6 for one
 \$17 for selection of three
 \$28 small chef's selection
 \$42 large chef's selection

Manchego Dehesa de los Llanos (La Mancha, Spain)

Valdeón (León, Spain)

Idiazabel (Basque Country, Spain)

Blue Ledge Farm, Lake's Edge (Salisbury, VT)

Old Chatham Sheepherding Company, Hudson Valley Camembert (Old Chatham, NY)

Boggy Meadow Farm, Fiddlehead Tomme (Walpole, NH)

Jamón Serrano Chorizo Palacios Fuet Chorizo Sobrasada Lomo

Membrillo, Dried Fruit, Grapes, Nuts, homemade marmalade

Executive Chef: Jodi Bernhard

PAELLA

Daily Selections

For 2 or more
\$19 per person

Carne
Pescado
Verdura

PLATO DEL DIA

For 2 or more
\$21.50 per person

Monday: Suckling Pig

Tuesday: Whole Lobster a la Plancha

Wednesday: Coca y Ensalada

Thursday: Whole Fish in Salt Crust

Friday: Empanada Gallega

Saturday: Carne Assada

Sunday: Whole Roast Chicken

TIERED TAPAS

For 4 people \$48

For 6 people \$65

For 8 people \$80