

LA NACIONAL

CLÁSICOS CLASSICS

Pan Tumaca 10

Grilled country bread topped with a blend of tomato, garlic & olive oil.

- Add Jamón Serrano +5

Croquetas Caseras 12

Daily made croquettes – a restaurant favorite. Wild mushroom, Jamón Serrano or a mix of both. (6pc)

Patatas Bravas 12

Crispy potatoes topped with mildly spicy brava sauce & alioli.

Gambas al Ajillo 16

Jumbo shrimp, garlic & guindilla pepper in extra virgin Andalusian olive oil.

Tortilla de Patatas 8

Traditional Spanish potato omelette, served with alioli.

Aceitunas Encurtidas 7

Spanish olives pickled & dressed in olive oil.

LA NACIONAL ORIGINALS

Sopa de la Mamá de Paco 8

Our chef's mother's recipe of Spanish-style chicken noodle soup.

Manchego Mac & Cheese 13

A light & creamy Spanish version of the American classic. Baked with spinach & zucchini.

Chorizo Burger 13

Made with a unique blend of beef & Ibérico chorizo. Topped with Manchego cheese, greens, tomato & onions on a brioche bun.

- Add a side of crispy potato wedges +4

Empanadas 9

Twin patties with fresh mediterranean flavors: spinach, aged cheese, shallots & basil.

Grilled Vegetables with Jamón Serrano 14

Vegan option also available.

MAR SEAFOOD

Calamares Fritos 16

Lightly fried calamari with tri-colored alioli sauces.

Boquerones Marinados 12

White anchovies & Arbequina olives marinated with orange peel & garnished with vermouth gelatin cubes.

Pulpo a la Plancha 24

Grilled octopus served with potatoes, smoked paprika and olive oil.

Bacalao con Pisto 23

Slow cooked Northern Atlantic cod with a vegetable medley.

Fideuà con Monkfish 25

Served on a bed of fine noodles, monkfish has a mild, sweet flavor and is compared to lobster in texture.

ENSALADAS SALADS

Ensalada de Tomate 13

Three-variety tomato salad with arugula, toasted nuts & a slightly chilled almond-based dressing.

Grapefruit & Greens 12

Fresh mixed salad with grapefruit, apple, roasted nuts, mushrooms & quince vinaigrette.

Chorizo Ibérico 9

Cured, smoky & slightly spicy.

Lomo Ibérico Cinco Jotas 10

Cured tenderloin from acorn-fed Ibérico pig.

Jamón Ibérico de Cebo 17

Free-range country ham.

Jamón Ibérico de Bellota 26

Prized acorn-fed cured Iberian ham.

ARROCES RICE DISHES

Arroz de Lobster 26

Lobster & rice share the spotlight in this traditional Valencian dish. Served with asparagus & an herb alioli.

Arroz con Secreto 26

Porcini mushrooms, artichokes and Secreto Ibérico – a most prized cut of Iberian pork.

Arroz negro con Pulpo 26

A traditional cut of grilled octopus with black rice. Served with a chef special avocado cilantro alioli.

PAELLAS & FIDEUÀS

*Please allow 30 min.

- Small 2 ppl. / Medium 3-4 ppl. -

ADD-ONS

- Vegetables +5
- Chorizo +5
- Monkfish +8
- Secreto Ibérico +13
- 1/2 Lobster +13
- Pulpo +13

Marisco 49 / 59

Shrimp, mussels & calamari.

Verduras 38 / 48

Artichokes, peppers, green squash & butterbeans, sprinkled with scallions.

Pollo & Verduras 49 / 59

Chicken & vegetables.

Mixta 50 / 60

Shrimp, mussels, calamari & chicken.

Negra 49 / 59

Squid ink with shrimp, mussels & squid.

ALL PLATES
SERVED TO SHARE

CARNE MEAT

Pollo al Ajillo 26

A large skillet of garlic chicken in a white wine mushroom sauce. Accompanied with a side of crispy potato wedges.

Striploin Steak 35

A generous 16 oz. prime cut on a bed of potatoes, onions & a delicious side of tangy green Canarian Mojo sauce.

TABLAS BOARDS

Tabla de Quesos 19

Selection of top Spanish cheeses.

Queso Manchego 9

Buttery, tart, sweet & nutty.

Tabla de Embutidos 19

Gourmet Spanish cured meats.

Tabla Mixta 24

Chef's selection of Spanish cured meats & cheeses.

POSTRES DESSERTS

9 Churros con Chocolate

Churros with semi-sweet chocolate & a vanilla twist.

9 Flan Tradicional

Spanish flan, biscuit custard, caramel ice cream & berries.

9 Tarta de Limón

Deconstructed lemon pie with meringue, crumble & freshly-made blueberry ice cream.

9 Volcán

Warm chocolate lava cake with vanilla ice cream & fresh berries.

CERVEZA BEER

8 / 26

Pint or Bottle / Pitcher

Estrella Galicia
Galicia

Estrella 1906
Galicia

Estrella 0,0
Galicia

Mahou
Madrid

Mahou IPA (Can)
Madrid

Alhambra
Granada

COFFEE

4 Espresso

4 Latte

4 Cortado

4 Americano

4 Tea

7 Carajillo
with liqueur

AGUA WATER

Cabreiroá Natural 5

Cabreiroá Sparkling 5

Vichy Catalán 6

SANGRIA

Glass / Pitcher

Red 8 / 28

White 8 / 28

Cava 9 / 29

APERITIFS 9 DIGESTIFS

Licor 43

Pacharán

Orujo

Anís Del Mono

Licor de Hierbas

Crema de Orujo

Vermouth Blanco

Vermouth Extra Dry

Vermouth Gran Reserva

Brandy

Sherry

MOCKTAILS 6

Non-Alcoholic

Mint Lemonade

With sparkling lemonade

Sober Sangria

Sangria without the buzz

Pineapple Ginger Beer

With a hint of cinnamon

Cucumber Splash

Fresh cucumber and lime

SPRITZERS

Tinto de Verano 8

Red wine spritzer

Clara 7

Beer & Lemon

Rebujito 8

Sherry & sparkling

lemonade

LA NACIONAL COCKTAILS 11

Flamenco Sour

Tequila, fresh berries, a touch of grenadine and fresh lime. Like Flamenco itself, fiery & intense.

Rosalía

This original recipe with Rosé and elderflower liquor has become a bar favorite!

Aperol & Cava

Aperol Spritz with organic Parés Baltà Catalan Cava.

Espresso Martini

Freshly brewed Candelas Spanish espresso, vodka & a dash of coffee liqueur.

El Viejo Café

A rich Spanish coffee-infused Old Fashioned.

SPANISH GINTONIC 10

Famed for its creative garnish blends: thyme flowers, candied ginger, star anise... the more imaginative the better.

- Add Nordes Premium Gin (Galicia) +3

TO WARM YOU UP

Hot Spiked Cranberry Sangría

Who said you can't drink sangría all year?

Honey Trap

The honey and ginger lure you in and the whiskey makes you stay.

Barraquito

13
A beautifully layered coffee cocktail from the Canary Islands prepared with Licor 43, sweet condensed milk and a shot of espresso.

Canary Mule

Blat vodka, filtered through volcanic rocks found under the Canary Islands. With Thomas Henry ginger beer.

Agua de Valencia

A fruity and refreshing cross between a mimosa and sangria. It tastes like Spain on a sunny day!

O Romero, Romero!

A home-made rosemary infusion with gin and lime to create an aromatic delight.

Frosty Cosmo

An elegant blend of elderflower, cranberry and vodka might make you hope that winter never ends.

MARGARITAS

10 / 42

Glass / Pitcher

Sweet Vanilla Lime

Licor 43 adds a hint of vanilla to this classic Margarita.

Spicy

Cucumber Jalapeño

Cool, crisp cucumber meets jalapeño for a spicy finish.

Smoky

Amaretto Pineapple

Sweet Amaretto perfectly balanced by an earthy Mezcal.

Tart

Hibiscus Grapefruit

Infused hibiscus & grapefruit. A balance of bitter, sweet & sour.

SIDRA

24 CIDER

Trabanco Sidra Asturiana

Natural Asturian Cider, Earthy, dry and slightly tart.

OUR STORY

La Nacional - Spanish Benevolent Society was founded in 1868. While serving as the cultural, charitable, and spiritual center for the Spanish-speaking community in New York City, a neighborhood arose around the Society. "Little Spain" quickly became the largest Spanish enclave in the US, with hundreds of Spanish-owned businesses thriving right here on 14th street. Today, only La Nacional remains – the sole testament of that unique time and place in history.

