

Charcutería & Dessert

CHARCUTERÍA

Jamón Serrano (20 month) 7

Fermin Chorizo Ibérico 7

Fermin Salchichon Ibérico 7

Dry cured pork sausage

Lomo 7

Cured pork loin

SERVED WITH ARTISINAL BREAD, SPICED NUTS & DRIED APRICOTS

QUESOS

San Simon 7

Lightly smoked cow's milk, pasteurized

Murcia al Vino 7

Drunken goat's milk, pasteurized

Valdeón 7

Blue, cow & goat's milk, pasteurized

Manchego 7

3 month aged, sheep's milk, pasteurized

SERVED WITH ARTISINAL BREAD, SPICED NUTS & DRIED APRICOTS

HOUSE MADE DESSERT

Flao 8.5

Anise & mint Ibiza style cheese cake in olive oil crust with apricot compote

Pastel de Chocolate 8.5 (GF)

Flourless almond chocolate cake with whipped cream

Crema Española 8.5

Licor 43 spanish cream with crumbles



All meat options on the menu are
from Two Rivers Specialty Meats

(GF) GLUTEN-FREE