

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

Tarta de Naranja Roja 8.5

Blood orange & lime tart

Pastel de Chocolate 8.5 (GF)

Flourless almond chocolate cake with whipped cream

Crema Española 8.5

Licor 43 Spanish cream & chocolate ganache with crumbles



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

(GF) GLUTEN-FREE