

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

Monte Enebro 7

Soft-ripened 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

Torrijas con Manzanas 8.5

Spanish-style French toast with Artisan Eats brioche, saffron, apples, apple cider caramel

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