

# Charcutería & Dessert

## CHARCUTERÍA

**Jamón Ibérico (20 month) 7**

**Fermin Chorizo Ibérico 7**

**Fermin Salchichon Ibérico 7**

*Dry cured pork sausage*

**Spreadable Salami 7**

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