

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 scented Ibiza style cheese cake in an olive oil pastry crust
with apricot compote*

Pastel de Chocolate 8.5 (GF)

Flourless almond chocolate cake with coffee crème anglaise

Crumble de Frutas 8.5

Crumbles with apple & pineapple compote, strawberries with whipped cream



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