



SUGGESTIONS

Price \$

APPETIZERS

100% Iberian Acorn-Fed Ham, cut with a knife.	\$35.95
"Cojonudos" White Asparagus from Navarra (Spain), EVOO, Salt Maldon, Homemade Mayonaise.	\$29.95
Anchovies from the Cantabrian Sea, preserved in Extra Virgin Olive Oil.	\$35.95
Gazpacho, traditional Spanish cold soup, boiled egg and slices of Iberian ham, EVOO.	\$21.95
Very Creamy Homemade Croquettes of Acorn-Fed Iberian Ham.	\$21.95
Grilled Octopus, Galician Style, Gratin with Galician Tetilla Cheese, Revolcona Potatoes, a Little Spicy.	\$31.95

ENTREES

Grilled acorn-fed Iberian pork shoulder, Baked potato slices with onion.	\$43.95
Iberian Acorn-Fed Cheeks in sauce red wine.	\$43.95
Bacalao al "Pil-Pil", a Traditional Cod Recipe From The Basque Country.	\$43.95

A Selection of French and Spanish Cheeses

Select 3 or 5	\$7.95 each
Pure Manchego cured sheep, Tetilla Gallego, Brie de Meaux, French goat cheese, Forme de Ambert, Emmental.	

Prices subject to change without notice.

For your convenience an 20% gratuity will be added to the check for parties of 6 or more. Thank you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses