classic tapas  8 each  
|  marcona almonds  |  warm olives  |  marinated manchego  |

jamón iberico  24  
ultra-premium spanish dry-cured ham, served carpaccio style with pickled red onion, sun-dried tomatoes, marconas, drizzle of good olive oil
seasonal toast  10  
rustic toasted bread with seasonal toppings
seasonal salad  12  
dressed greens with seasonal ingredients and nuts
patatas bravas  7  
fried fingerling potatoes served with brava sauce and cumin aioli
brussel sprouts  12  
roasted brussels with harissa, smoked lemon vinaigrette, seven spice crema
peppers  11  
bristled peppers in garlic sauce
pinchos de malejos  14  
veal gland skewers a la plancha with chimichurri sauce and pickled shallots
mushrooms  13  
oyster mushrooms with sunchokes, charred scallions, marcona almond vinaigrette
cauliflower  13  
roasted, with brown butter yogurt, cured egg yolks, mint salsa verde
sopa del dia  8  
ask your server for details
scallops  17  
seared sea scallops with chickpea grits, sundried tomatoes, and pickled fennel
octopus  16  
with fried chive panisse, olive tapenade, and saffron crema
bone marrow  12  
celey-root-bacon hash and fried rosemary
banh mi  11  
pork belly confit, paté, pickled vegetables on toasted baguette
fried chicken  15  
crispy leg and thigh with piquillo marmalade, sherry vinegar reduction
ibérico pork  18/15  
ibérico pork skirt steak/tenderloin grilled a la plancha, medium rare, with seasonal accompaniments
bread basket  4  
rustic bread drizzled with good olive oil and sea salt

About Ibérico
Ibérico hogs, the black-footed pigs of Spain, roam free in the cork-oak forests fed on a grain and wild forage and turning into the most coveted pork in the world. We present this prized meat cured as Jamón Ibérico or grilled as a ibérico pork tapa or ración.
**R A C I O N E S**

**L A R G E   P L A T E S**

Good for 2 to 4 people. Allow 20 min.

- **black paella** 44
  dish of crispy black forbidden rice and assorted seafood

- **roasted chicken board** 38
  two thighs and legs, crispy and juicy, served with seasonal accompaniments and vegetables

- **dry-aged steak board** 69
  Certified Angus 18 oz. bone-in strip, sliced, with roasted marrow bone, with seasonal accompaniments and vegetables
  Medium-rare only.

**A F T E R   D I N N E R**

**D E S S E R T**

- seasonal pound cake 7
  changes often, ask your server

- **caramel bread pudding** 8
  cherry-rose glaze, candied thyme

- **chocolate con pan** 7
  melted dark chocolate and nutella with toast drizzled with olive oil and sea salt

- **dessert cheese board** 16
  sea salt caramel, dried cherries and fig jam served with three cheeses

- **seasonal fruit crisp / a la mode** 6/9
  baked fruit with streusel

**C O F F E E   &   T E A** 4

- **organic colombian french press**
  - English breakfast tea - Davidson’s Organics
  - Green jasmine tea - Fujian Tea
  - Paris tea, blend - Harney and Sons
  - Egyptian chamomile – Davidson's Organics

**D E S S E R T   W I N E**

- **Sauternes 2011** 10
  Chateau Guiraud – Bordeaux, France

- **Porto Ruby Reserva NV** 9
  W.& J. Graham’s – Porto, Portugal

- **Broadbent Madeira 5 Year NV** 9
  Juan Teixeira – Madeira, Portugal

- **Moscato D’Asti 2015** 9
  Cascinetta by Vietti – Piedmont, Italy

- **Pedro Ximenez NV** 9
  The Valdespino Family – Jerez, Spain

Each of our dishes is carefully composed. Changing or removing any element destroys the balance of the dish. So, please no substitutions.
boards for sharing

Spanish board 34
Our selection of 3 Spanish meats and 3 cheeses with quince paste, marcona almonds, dried fruits and olives

Italian board 34
Our selection of 3 Italian cured meats and 3 cheeses with fig jam, olives, dried fruits and hazelnuts

Market cheese board 32
Our selection of 6 artisanal cheeses with fig jam, olives, dried fruits and nuts

Your own board MP
Select 3 to 7 items

Cured meats

Jamon ibérico 15 – Andalucia, Spain
Cébo de campo by Montaraz, 24 month ibérico hogs, the black-footed pigs of Spain, roam free in the cork-oak forests gorging on acorns (bellotas) and greens.

Speck 7 – PGI Alto Adige, Italy
Lightly smoked prosciutto from the Tyrolian Alps on the Italian-Austrian border, dry-aged traditionally for 24 mo.

Bresaola 9 – Pennsylvania
Originally from Lombardy, Italy, made from selected lean beef, lightly seasoned & air-dried. Intensely beefy, melt-in-your-mouth tender.

Serrano ham 9 – TSG Extremadura, Spain
More gamey and earthy than its Italian cousins, this Spanish "mountain ham" is rich and salty.

Lomo 7 – New Jersey
By Rodrigo Duarte - pork loin seasoned with garlic, sea salt and herbs, then cured for 90 days.

Chorizo 6 – New York State
By Imperial - dry-cured sausage with deep smoky flavor, not flaming hot, but distinct notes of red pepper.

Prosciutto 9 – PDO Parma, Italy
Produced by Italian artisans Fratelli Galloni aged traditionally for 24+ months.

Capicolla 8 – San Francisco, California
By Columbus, a family company founded in 1917 dry-cured shoulder superbly seasoned, rivals prosciutto in flavor.

Salame calabrese 6 – San Francisco, CA
By Columbus, red pepper and red bell peppers give this air-dried southern Italian favorite a ruby red color and spicy finish, slow aged at least 21 days.

We take reservations for parties of 7 to 9 people only. Reservations are held for 10 minutes past reservation time. We seat complete parties only.
râclotte, AOP 7  
Savoie, France, 3-6 months  
by Société Fromagère du Livradois  
pungent and slightly nutty, semi-firm texture,  
served melted on crusty bread

d'affinois (da-fin-wa) 7  
France, 2 months  
by Fromagerie Guilloteau - brie like, but creamier -  
sweet, and earthy, hint of mushroom

bleu d'affinois (da-fin-wa) 7  
France, 2 months  
by Fromagerie Guilloteau – if brie and gorgonzola  
had a baby... - rich, creamy, satiny,  
with sweet-blue buttery aftertaste

aged english cheddar 6  
Dorset, England, 15 months  
crumbly texture with crunchy salt crystals  
and rich, deliciously sweet paste

ragusano, DOC 6  
Sicily, Italy, 3-6 months  
made with raw Modicana cow’s milk fed on fresh  
grass only, firm and intensely salty

burrata 6  
WI, USA, unaged  
handcrafted mozzarella pouch filled  
with rich, creamy stracciatella

pecora fresca 6  
Italy, unaged  
fresh sheep's milk cheese, not unlike ricotta,  
but fluffier, tarter, with subtle sweetness

grana padano, DOP 7  
Veneto, Italy, 15-16 months  
made from raw cow's milk, full flavored  
with a rich creamy nuttiness -  
parmigiano's shy but dangerous cousin

pecorino moliterno al tartufo 8  
Sardinia, Italy, 6-8 months  
sheep milk cheese shot through with thick veins of truffle, sharp in flavor and crumbly in texture

campo manchego 6  
La Mancha, Spain, 3-6 months  
blend of cow, sheep, goat's milk, firm-textured with intense, zesty taste and slightly sharp at the end

tetilla 5  
Galicia, Spain, 1-3 months  
soft, thick and smooth with scatterings of air pockets, tetilla ("little teat") is tangy  
and buttery, with a creamy mouth feel

caña de cabra 6  
Jumilla, Spain, 1-2 months  
a unique, soft-ripened goat's milk cheese with beautiful bloomy white rind – delicate and silky
### HAPPY HOUR
**MONDAY – FRIDAY**
**12 PM – 6 PM**

2 for 1 on all wine by the glass and beer

$5 tapas
- marcona almonds
- warm olives
- blistered peppers
- patatas bravas
- marinated manchego

### LUNCH
EVERY DAY UNTIL 3:30PM

#### SANDWICHES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>prosciutto</td>
<td>11</td>
</tr>
<tr>
<td>creamy d'affinois cheese, dalmatian fig jam</td>
<td></td>
</tr>
<tr>
<td>Italian tuna</td>
<td>14</td>
</tr>
<tr>
<td>with dressed arugula, pickled red onion and capers</td>
<td></td>
</tr>
<tr>
<td>Ham and cheese</td>
<td>10</td>
</tr>
<tr>
<td>lomo, manchego, membrillo, hot pepper, arugula</td>
<td></td>
</tr>
<tr>
<td>Italian BLT</td>
<td>10</td>
</tr>
<tr>
<td>smoked pancetta cotto, sun-dried tomato pesto, arugula, red onion</td>
<td></td>
</tr>
</tbody>
</table>

#### PANINI

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>D'affinois Panini</td>
<td>10</td>
</tr>
<tr>
<td>creamy d'affinois, walnuts, onion jam, arugula</td>
<td></td>
</tr>
<tr>
<td>Copa Cubano</td>
<td>11</td>
</tr>
<tr>
<td>capicolla, cheddar, pork belly, fresh kraut and french mustard</td>
<td></td>
</tr>
<tr>
<td>Chorizo Panini</td>
<td>9</td>
</tr>
<tr>
<td>hot chorizo, spanish tetilla, cumin aioli, arugula</td>
<td></td>
</tr>
<tr>
<td>Goat &amp; Mushroom</td>
<td>9</td>
</tr>
<tr>
<td>caña de cabra with roasted mushrooms and a dash of truffle oil</td>
<td></td>
</tr>
</tbody>
</table>

#### DRY-AGED BEEF BURGERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Swiss Burger</td>
<td>16</td>
</tr>
<tr>
<td>authentic swiss cheese, wild mushrooms</td>
<td></td>
</tr>
<tr>
<td>Bleu Burger</td>
<td>15</td>
</tr>
<tr>
<td>french bleu cheese, caramelized onion, maple bacon marmalade</td>
<td></td>
</tr>
<tr>
<td>Buddha Burger</td>
<td>13</td>
</tr>
<tr>
<td>vegan burger spiced with coconut and curry</td>
<td></td>
</tr>
</tbody>
</table>

#### SALADS & VEGETABLES

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Salad</td>
<td>12</td>
</tr>
<tr>
<td>dressed greens with seasonal ingredients and nuts</td>
<td></td>
</tr>
</tbody>
</table>

#### SEASONAL VEGETABLES
ask your server what’s on the menu today

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td>8</td>
</tr>
<tr>
<td>well-dressed greens</td>
<td></td>
</tr>
</tbody>
</table>

#### BURGER NIGHT
EVERY TUESDAY 4PM – 12AM

Enjoy one of our artisanal burgers for dinner. It’s an experience.
**BRUNCH**

**SATURDAY & SUNDAY  11:00AM – 3:30PM**

**COCKTAILS**

- **mimosa** 7
  prosecco and orange juice
- **bellini** 7
  prosecco and tropical fruit puree
- **tinto de verano** 8
  spanish red wine, fizzy moscato d'asti
- **aperol spritz** 8
  cava and aperol
- **bloody mary** 9
  tequila, tomato juice, cilantro, spices
- **bloody marvelous** 15
  bourbon, chardonnay, bloody mix, olives

**BRUNCH PLATES**

- **eggs bloomfield** 12
  two poached eggs atop crispy prosciutto and toast
  with savory herb and cream sauce
- **pecorino scramble** 8
  fluffy scrambled eggs topped with grated black truffle cheese and toast
- **ham and cheese toast** 8
  grilled open face prosciutto, manchego, and d'affinois
don't forget to order at the time of reservation
- **cognac french toast** 10
  orange cognac infused french toast topped with dalmatian fig jam
- **bacon** 5
  country bacon crisped on the plancha

**BOXER’S BRUNCH BOARD** 69

serves 2 to 4
Certified Angus 18 oz. Dry-aged sliced strip with 4 sunny-side-up eggs, bacon, fried potatoes and toast

**BRUNCH PRIX FIXE**

reservations for 7 to 14
must be ordered at the time of reservation

$20 per person

- cured meat and cheese boards
- prosciutto and brie loaded toast
- pecorino scramble
- cognac french toast
- chorizo panini
- patatas bravas • bacon

**BRUNCH BEVERAGE DEAL**

only available with brunch prix fixe

- all bottles of wine $10 off
- carafes of brunch cocktails $28