<table>
<thead>
<tr>
<th>Tapas</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm olives</td>
<td>6</td>
<td>Mixed olives marinated with citrus and herbs</td>
</tr>
<tr>
<td>Jamón iberico</td>
<td>24</td>
<td>Ultra-premium Spanish dry-cured ham, served carpaccio style with pickled red onion, sun-dried tomatoes, marconas, drizzle of good olive oil</td>
</tr>
<tr>
<td>Duck rillettes</td>
<td>9</td>
<td>Confit duck paté with endive-scallion-cilantro salad</td>
</tr>
<tr>
<td>Fall salad</td>
<td>12</td>
<td>Walnuts, butternut squash, oveja fresca, croutons, spiced bacon vinaigrette</td>
</tr>
<tr>
<td>Oyster mushrooms</td>
<td>13</td>
<td>Charred a la plancha, served with hollandaise, and calabrian-chili relish</td>
</tr>
<tr>
<td>Patatas bravas</td>
<td>7</td>
<td>Fried fingerling potatoes served with brava sauce and cumin aoli</td>
</tr>
<tr>
<td>Brussels</td>
<td>12</td>
<td>Roasted brussels sprouts, sun-dried tomato pesto, toasted pepitas, sage</td>
</tr>
<tr>
<td>Peppers</td>
<td>10</td>
<td>Blistered peppers with smoked-tea salt, smoked-black-garlic aoli and cilantro</td>
</tr>
<tr>
<td>Sopa del día</td>
<td>8</td>
<td>Ask your server for details</td>
</tr>
<tr>
<td>Scallop root risotto</td>
<td>8</td>
<td>Creamy celeriac with roasted garlic, crispy shallots and watercress salad</td>
</tr>
<tr>
<td>Pulpo</td>
<td>16</td>
<td>Yucca mash, roasted poblano, cilantro aoli, chorizo dust</td>
</tr>
<tr>
<td>Marrow bone</td>
<td>11</td>
<td>Smoked and brûléed bone marrow, chorizo aoli, and soft-scrambled egg</td>
</tr>
<tr>
<td>Chicharrón</td>
<td>12</td>
<td>Crispy pork skin with spicy pepper jam, pickled red onion, mustard seeds</td>
</tr>
<tr>
<td>Fried chicken</td>
<td>17</td>
<td>With chile yogurt, house-smoked blue cheese crumble, and carrots-and-celery slaw</td>
</tr>
<tr>
<td>Ibérico pork</td>
<td>18/15</td>
<td>Ibérico pork skirt steak/tenderloin grilled a la plancha, medium rare, with mole negro sauce</td>
</tr>
<tr>
<td>Bread basket</td>
<td>4</td>
<td>Rustic bread drizzled with good olive oil and sea salt</td>
</tr>
</tbody>
</table>

**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 Jamon Ibérico or grilled as a Ibérico pork tapa or ración.
**RACIONES**

**LARGE PLATES**

black paella  38
traditional Spanish dish of bomba rice and assorted seafood

ibérico pork  48
lean, tender solomillo (tenderloin) and flavorful secreto (skirt steak) from acorn-fed, black-foot hogs grilled on the plancha, with mole negro sauce and seasonal vegetables

dry-aged steak board  65
Certified Angus 18 oz. bone-in strip, sliced, with roasted marrow bone, black garlic sauce and seasonal vegetables
Medium-rare only. Allow 20 min.

**AFTER DINNER**

**DESSERT**

italian pound cake  8
rum-butter soaked with amarena cherries

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

panacotta  7
rich, creamy, topped with amarena cherries

apple crisp / a la mode  6/9
roasted apple with amaretti streusel

ice cream  7
bourbon burnt sugar

**COFFEE & TEA**  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

**DESSERT WINE**

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  32
selection of 3 spanish meats and 3 cheeses with quince paste, marcona almonds, dried fruits and olives

italian board  32
selection of 3 italian cured meats and 3 cheeses with fig jam, olives, dried fruits and hazelnuts

mixed cheese board  30
selection of six artisanal cheeses from around the world with fruits, nuts, olives and rustic bread

your own board
select a variety of meats and/or cheeses served with standard accompaniments

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 for 7</td>
<td>3 for 18</td>
</tr>
<tr>
<td>5 for 28</td>
<td>6 for 32</td>
</tr>
</tbody>
</table>

CURED MEATS

serrano ham – TSG Extremadura, Spain
more gamey and earthy than its italian cousins, this Spanish "mountain ham" is rich and salty

lomo – Andalucia, Spain
pork loin seasoned with garlic, sea salt and smoked paprika from La Vera, then cured for 90 days

hot chorizo – upstate New York
by Imperial - dry-cured sausage with deep smoky flavor, not flaming hot, but distinct notes of red pepper

prosciutto – PDO Parma, Italy
produced by italian artisans Fratelli Galloni aged traditionally for 24+ months

capicolla – San Francisco, California
by Columbus, a family company founded in 1917 dry-cured shoulder superbly seasoned, rivals prosciutto in flavor

felino – St.Louis, Missouri
by Un Mondo Handcrafted Salumi - small, coarse-ground salami with red wine, vibrant color, full, meaty flavor

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

We take reservation for parties of 7 or more. Reservations are held for 10 minutes past reservation time. We seat complete parties only.
**C H E E S E S**

**campo manchego**  
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**  
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**  
Jumilla, Spain, 1-2 months  
a unique, soft-ripened goat's milk cheese, beautiful bloomy white rind delicate, smooth and silky

**rustico**  
Lazio, Italy, 1-2 months  
creamy, semi-soft sheep's milk cheese from the countryside of Rome, strikes the perfect balance between cheese and black pepper

**sapore del piave**  
Veneto, Italy, 15-16 months  
cow milk, full flavored with a rich creamy nuttiness, parmigiano's shy but dangerous cousin

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

**valdeón**  
Castilla y Leon, Spain, 2-3 months  
a bold and creamy blue made from seasonally blended milk of goats and cows with dense veining and balance of salt and spice

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

**aged gouda**  
Holland, 8 months  
rich flavor, subtle sweetness, crumbly texture with hints of butterscotch and sea salt

**oveja fresca**  
Spain, not aged  
fresh sheep's milk cheese, not unlike ricotta, but creamier and thicker

**aged irish cheddar**  
County Cork, Ireland, 2 years  
by Oscar Wilde, rich and nutty, mildly sharp, distinctly creamy and tangy
LUNCH
EVERY DAY UNTIL 3:30PM

SANDWICHES

prosciutto 11
creamy d'affinois cheese, dalmatian fig jam

italian tuna 14
with dressed arugula, pickled red onion and capers

ham and cheese 10
lomo, manchego, membrillo, hot pepper, arugula

italian blt 10
smoked pancetta cotto, sun-dried tomato pesto, arugula, red onion

PANINI

d'affinois panini 10
creamy d'affinois, walnuts, onion jam, arugula

copa cubano 11
capicolla, cheddar, pork belly, fresh krait and french mustard

gold & mushroom 8
caña de cabra with roasted mushrooms and a dash of truffle oil

d'affinois panini 10
chORIZO PANINI

chorizo panini 9
hot chorizo, spanish tostilla, cumin aioli, arugula

gold & mushroom 8
caña de cabra with roasted mushrooms and a dash of truffle oil

DRY - AGED BEEF BURGERS

caña de cabra 14
spanish goat cheese, pepper jam

tartufio 16
pecorino tartufio, grilled oyster mushrooms

cheddar 15
aged irish cheddar, caramelized onion, maple bacon marmalade

BURGER NIGHT
EVERY TUESDAY 4PM – 12AM
Enjoy one of our artisanal burgers for dinner. It’s an experience.

SALADS

fall salad 12
walnuts, butternut squash, oveja fresca, croutons, spiced bacon vinaigrette

oyster mushrooms 12
charred a la plancha, served with hollandaise, watercress and calabrian-chili relish

house salad 8
well-dressed greens with seasonal ingredients

HAPPY HOUR
MONDAY–FRIDAY 4PM–6:30PM AT THE BAR

$5 TAPAS

marcona almonds
warm olives
chiccharones
blistered peppers
patatas bravas

$5 DRINKS

house red
red sangria
house white
white sangria
selected beer
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 maria 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’aﬃnios
- cognac french toast 10
  orange cognac infused french toast topped with
  dalmatian fig jam
- bacon 5
  thick country bacon crisped on the plancha

Boxer’s Brunch Board 65

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