

T A P A S

S M A L L P L A T E S

warm olives 6

mixed olives marinated with citrus and herbs

jamón ibérico 24

ultra-premium spanish dry-cured ham, served carpaccio style with pickled red onion, sun-dried tomatoes, marconas, drizzle of good olive oil

chicken liver paté 9

with pequillo peppers, madeira reduction

seasonal salad 12

dressed greens with seasonal ingredients and nuts

charred leeks 10

buttermilk sauce, dill mojo verde

patatas bravas 7

fried fingerling potatoes served with brava sauce and cumin aioli

artichokes 12

smoked anchovy aioli, nori, fried garlic

peppers 10

blistered peppers with calabrian-chili aioli, coriander salt and herbs

asparagus 11

black garlic romesco, lemon vinaigrette

sopa del dia 8

ask your server for details

pasta 14

served cool, house-made fresh pasta with seasonal ingredients, dinner service only

scallops 16

spring onion soubise, charred pineapple, calabrian oil

galician octopus & torn bread 16

tender octopus baked with garlic, smoked paprika, and herbs

marrow mousse 12

bone marrow whipped with goat cheese, strawberry sauce, pepper honey

beef tongue 12

asparagus kimchi, smoked carrots, mustard oil

chicken wings 10

smoked fresno chile glaze

ibérico pork 18/15

ibérico pork skirt steak/tenderloin grilled a la plancha, medium rare, with black garlic romesco sauce

bread basket 4

rustic bread drizzled with good olive oil and sea salt

— A B O U T I B É R I C O —

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.

R A C I O N E S

L A R G E P L A T E S

black paella 38

dish of crispy black forbidden 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 69

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

A F T E R D I N N E R

D E S S E R T

torta de santiago 8

traditional galician almond cake, gluten-free

chocolate con pan 7

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

dessert cheese board 14

sea salt caramel, amarena cherries and fig jam served with three cheeses

apple crisp / a la mode 6/9

roasted apple with amaretti streusel

ice cream 7

bourbon burnt sugar

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.

B O A R D S

F O R S H A R I N G

french board 32

6 fine french cheeses
served with fruits, nuts, olives and rustic bread

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

your own board

select 3 to 7 items

C U R E D M E A T S

jamon ibérico 15 – Andalusia, 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.

serrano ham 8 – TSG Extremadura, Spain
more gamey and earthy than its italian cousins,
this Spanish "mountain ham" is rich and salty

lomo 6 – Andalucía, Spain

pork loin seasoned with garlic, sea salt and
smoked paprika from La Vera,
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 7 – PDO Parma, Italy

produced by italian artisans Fratelli Galloni
aged traditionally for 24+ months

capicola 6 – San Francisco, California

by Columbus, a family company founded in 1917 dry-
cured shoulder superbly seasoned,
rivals prosciutto in flavor

felino 5 – St.Louis, Missouri

by Un Mondo Handcrafted Salumi - small, coarse-
ground salami with red wine,
vibrant color, full, meaty flavor

speck 6 – PGI Alto Adige, Italy

lightly smoked prosciutto from the Tyrolian Alps
on the Italian-Austrian border, dry-aged traditionally
for 24 mo.

bresaola 8 – Poconos, Pennsylvania

originally from Lombardy, Italy, made from selected
lean beef, lightly seasoned & air-dried.
intensely beefy, melt-in-your-mouth tender

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 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

burrata 6

WI, USA, fresh
handcrafted mozzarella pouch filled
with rich, creamy stracciatella

brenta stagionato, DOC 6

Alto-Adige, Italy, 6 mo
sweet, creamy, full bodied,
herbaceous, but not overpowering

pecorino moliterno al tartufo 7

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

melted raclette, AOP 7

Savoy, France, 3-6 months
by Societe Fromagère du Livradois
pungent and slightly nutty, semi-firm texture,
served on crusty bread

fourme d'ambert 5

Auvergne, France, min 28 days
less spicy than it's famous cousin, Roquefort,
but as velvety, creamy and mushroomy

d'affinois (da-fin-wa) 6

France, 2 months
by Fromagerie Guilloteau - brie like, but creamier -
sweet, and earthy, hint of mushroom

ossau iraty 6

Pyrénées-Atlantiques, France, 4+ months
by Onetik, Fromagerie Macaye – sheep milk
semi-hard cheese with supple, creamy and buttery
mouth feel, herbaceous, nutty, fruity & caramel-like

gruyère, AOP 6

Gruyère, Switzerland, 6-12 months
wonderfully complex **raw** milk cheese – notes of
candied walnuts, dried fruit and spice

tomme de savoie 5

Savoy, France, 3-6 months
rustic cheese made with **raw** cow's milk,
tangy, slightly citrusy and mushroomy

aged english cheddar 6

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

H A P P Y H O U R

M O N D A Y – F R I D A Y
12 P M – 6 P M

2 for 1

on all wine by the glass and beer

\$ 5 tapas

marcona almonds melted raclette
warm olives chicharrón
blistered peppers patatas bravas
marinated manchego

L U N C H

EVERY DAY UNTIL 3:30PM

S A N D W I C H E S

prosciutto 11 creamy d'affinois cheese, dalmatian fig jam	ham and cheese 10 lomo, manchego, membrillo, hot pepper, arugula
italian tuna 14 with dressed arugula, pickled red onion and capers	italian blt 10 smoked pancetta cotto, sun-dried tomato pesto, arugula, red onion

P A N I N I

d'affinois panini 10 creamy d'affinois, walnuts, onion jam, arugula	chorizo panini 9 hot chorizo, spanish tetilla, cumin aioli, arugula
copa cubano 11 capicola, cheddar, pork belly, fresh kraut and french mustard	goat & mushroom 8 caña de cabra with roasted mushrooms and a dash of truffle oil

D R Y – A G E D B E E F B U R G E R S

swiss burger 16 authentic swiss cheese, wild mushrooms
bleu burger 15 french bleu cheese, caramelized onion, maple bacon marmalade
buddha burger 13 vegan burger spiced with coconut and curry

S A L A D S & V E G E T A B L E S

seasonal salad 12 dressed greens with seasonal ingredients and nuts
seasonal vegetables ask your server what's on the menu today
house salad 8 well-dressed greens

B U R G E R N I G H T

EVERY TUESDAY 4PM – 12AM

Enjoy one of our artisanal burgers
for dinner. It's an experience.

B R U N C H

SATURDAY & SUNDAY 11:00AM — 3:30PM

C O C K T A I L S

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

B R U N C H P L A T E S

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

cognac french toast 10

orange cognac infused french toast topped with dalmatian fig jam

bacon 5

country bacon crisped on the plancha

B O X E R ' S B R U N C H

B O A R D 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**