

# T A P A S

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## S M A L L P L A T E S

### warm olives 6

mixed olives marinated with citrus and herbs

### jamón ibérico 20

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

### summer salad 12

sweet corn, tomato, summer squash  
pickled red onion, and herbs

### stracciatella 12

“mozzarella rags” atop heirloom tomatoes,  
summer herbs, and black-garlic romesco

### oyster mushrooms 13

charred leeks, barley, quinoa, and spicy  
apple vinaigrette

### patatas bravas 7

fried fingerling potatoes served with  
brava sauce and cumin aioli

### peppers 10

blistered peppers with walnut pesto

### soup du jour 8

ask your server for details

### carney corn 8

roasted summer corn with vanilla brown  
butter and tarragon

### morcilla 9

sausage with orange marmalade  
and orange chips

### mariscos 13

calamar and mussels in pimentón butter broth  
with lemon-coriander crumbs and saffron oil

### prawns 16

with black rice and smoked-paprika-garlic oil

### marrow mousse 9

mousse of roasted beef marrow and chicken livers  
served in the bone with rhubarb compote

### chicharrón 12

crispy pork skin with spicy pepper jam,  
pickled red onion, mustard seeds

### lamb neck tostada 14

orange hot sauce, black garlic romesco,  
pepper pico, and oveja fresca

### ibérico pork 18/15

ibérico pork skirt steak/tenderloin grilled a la plancha,  
medium rare, with red-wine-quince 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

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

### **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 red-wine-quince 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.

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

### D E S S E R T

#### **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

### 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

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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

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## F O R S H A R I N G

### **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

1 for 7      3 for 18

5 for 28    6 for 32

## C U R E D M E A T S

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

**lomo** – Andalucía, 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

**capicola** – 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.

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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

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| <b>prosciutto</b> 11<br>creamy d'affinois cheese,<br>dalmatian fig jam             | <b>ham and cheese</b> 10<br>lomo, manchego, membrillo,<br>hot pepper, arugula |
| <b>italian tuna</b> 14<br>with dressed arugula,<br>pickled red onion<br>and capers | <b>blood sausage</b> 12<br>pepper jam, pickled<br>red onion,<br>mustard seeds |

## PANINI

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

## DRY - AGED BEEF BURGERS

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| <b>tartufo</b> 16<br>pecorino tartufo, grilled oyster mushrooms                      |
| <b>cheddar</b> 15<br>aged irish cheddar, caramelized onion,<br>maple bacon marmalade |
| <b>caña de cabra</b> 14<br>spanish goat cheese, pepper jam                           |

- buddha burger** 13  
vegan burger spiced with coconut and curry

## SALADS

- summer salad** 12  
sweet corn, tomato, summer squash  
pickled red onion, jalapeno and herbs
- oyster mushrooms** 12  
charred leeks, barley, quinoa,  
spicy apple vinaigrette
- house salad** 8  
well-dressed greens with  
seasonal ingredients

## BURGER NIGHT

EVERY TUESDAY 4PM - 12AM

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

## HAPPY HOUR

MONDAY-FRIDAY 4PM-6:30PM AT THE BAR

### \$5 TAPAS

marcona almonds  
warm olives  
chiccarones  
blistered peppers  
patatas bravas

### \$5 DRINKS

house red  
red sangria  
house white  
white sangria  
selected beer

# **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**

thick 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**