

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

oveja toast 8

spanish fresh sheep's milk cheese with sweet plantains, and sunflower seed

spring salad 11

mustard greens, chermoula, smoked marcona almonds, manchego chips

oyster mushrooms 12

charred leeks, barley, quinoa, and spicy apple vinaigrette

patatas bravas 7

fried fingerling potatoes served with brava sauce and cumin aioli

sweet habañoero peppers 10

blistered peppers with walnut pesto

soup 8

black-eyed peas, chorizo, poached egg

asparagus 11

black garlic romesco, candied lemon zest, garlic chips

blood sausage 9

spanish black sausage with spicy apple butter, burnt cinnamon and apple chips

calamar 13

lemon-coriander crumbs, pimenton butter, saffron oil

prawns 16

with polenta and smoked-paprika-garlic oil

foie gras 16

seared, with candied sweet potato, pickled mustard seeds, and banana chips

marrow bone 9

brûléed, with mushrooms and sesame seeds

chicharrón 12

crispy pork skin with sweet-habañoero jam, pickled red onion, mustard seeds

chicken-fried sweetbreads 14

collard greens, charred-sweet-pepper aioli, jalapeño honey

iberico pork 15/18

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

lamb porterhouse 18

spice-marinated chops, grilled, with roasted grape mostarda

bread basket 4

rustic bread drizzled with good olive oil and sea salt

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

R A C I O N E S

L A R G E P L A T E S

served with patatas and garnished
with seasonal vegetables

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

lamb porterhouse 36

spice-marinated chops,
grilled, with roasted grape mostarda

dry-aged steak board 65

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

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

Quinta do Passadouro – Vale de Mendiz, Portugal

Broadbent Madeira 5 Year NV 9

Juan Teixeira – Maderia, Portugal

Moscato D'Asti 2015 9

'Cascinetta' by Vietti – Piedmont, Italy

Pedro Ximenez NV 9

The Valdespino Family – Jerez, Spain

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

B O A R D S

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

an assortment of cheeses and cured meats from our large, ever-changing selection in the market with fruits, nuts, olives and house-baked bread

your own board

select a variety of meats and/or cheeses served with standard accompaniments
3 for 18 5 for 28

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

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

jamon ibérico – Andalucia, Spain

\$15 surcharge

Reserva Jamon Iberico de Bellota by Fermin intensely flavorful, tender and marbled

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 gorging on acorns (bellotas) and turning into the most coveted pork in the world. We present this prized meat cured as Jamon Ibérico (above) or grilled a la plancha as a tapa or ración (see next page.)

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 | ham and cheese 10
lomo, manchego, membrillo,
hot pepper, arugula |
| italian tuna 14
with dressed arugula,
pickled red onion
and capers | blood sausage 12
sweet-habañero jam,
pickled red onion,
mustard seeds |

PANINI

- | | |
|--|--|
| 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 |

DRY - AGED BEEF BURGERS

- | |
|--|
| tartufo 16
pecorino tartufo, grilled oyster mushrooms |
| cheddar 15
aged irish cheddar, caramelized onion,
maple bacon marmalade |
| caña de cabra 14
spanish goat cheese, red-pepper jam |

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

SALADS

- mustard greens** 11
chermoula, smoked marcona almonds,
manchego chips
- 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.

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

H A P P Y H O U R

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

\$5 T A P A S

marcona almonds

warm olives

chiccarones

charred peppers

patatas bravas

\$5 D R I N K S

house red

red sangria

house white

white sangria

selected beer

C O C K T A I L H O U R

BOOK YOUR OFFICE PARTY AT PLANCHA

check out our event packages at
BarPlancha.com/plancha_events.pdf

S O C I A L M E D I A

KEEP IN TOUCH

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