

# 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

**jamon iberico** 24

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

**fall salad** 11

arugula, romaine, apple chips, broccoli, pomegranate seeds, herbs

**burrata** 14

fresh mozzarella with creamy center over grilled broccoli, charred onion with sunflower seeds and calabrian chilis

**carrots** 10

roasted carrots with pomegranate molasses, cream cheese, fennel and hazelnut gremolata

**squash** 11

roasted honey-nut squash with pumpkin-seed oil, buttermilk dressing, chipotle honey, toasted pepitas

**cauliflower** 10

with brown butter, black pepper, sage, shaved aged gouda, crispy ham

**brussels sprouts** 10

with yukon gold potatoes, raclette cheese, mustard bechamel, and lardons

**empanada** 9

our flaky house-made pastry wrapped around savory filling that changes each week

**shrimp** 12

classic spanish tapa - grilled shrimp and spicy garlic sauce

**pork belly bocadillo** 9

braised pork belly with kimchi, cilantro and sesame mayo on house-baked roll

**scallops** 17

with herb-cream sauce, roasted parsnips and crispy shiitake mushrooms

**pork ribs** 16

heritage breed pork ribs with quince-black-garlic sauce

**spanish blood sausage** 9

morcilla de burgos with butternut-squash-and-apple jam

**marrow bone** 9

roasted sweet and creamy with onion jam

**lamb neck** 18

tender slow-smoked lamb on the bone with brown-butter croutons, yogurt and tomato molasses

**polenta** 8 (tapa) / 14 (plate)

with truffled mushrooms in creamy madeira sauce

**bread basket** 4

house-baked bread with good olive oil & sea salt

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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.

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

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## **D E S S E R T S**

### **panacotta 7**

vanilla custard topped with amarena cherries

### **affogato 7**

fresh-brewed espresso over vanilla ice cream

### **chocolate dip 7**

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

### **tres leches con galletas 7**

steamed coconut, condensed and whole milk  
served with house-baked cookies

### **pound cake 7**

vanilla cake drowned in vanilla cream  
topped with seasonal fruit

### **ice cream 4/11**

vanilla burnt sugar ice cream, cup or bowl

### **dessert cheese board 14**

sea salt caramel, amarena cherries and fig  
jam served with three cheeses from our  
market selection

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

### **Sauternes 2012 10**

Chateau Guiraud – Bordeaux, France

### **Pedro Ximenez NV 9**

Bodegas Valdespino – Jerez, Spain

### **Broadbent Madeira 5 Year 9**

Juan Teixeira – Maderia, Portugal

### **Moscato D'Asti 2016 9**

Cascinetta by Vietti – Piedmont, Italy

### **20 Year Tawny Port, NV 9**

Maynard's – Porto, Portugal

## **C O F F E E**

### **organic colombian french press 4**

### **espresso 4**

### **cappuccino 6**

### **latte 6**

### **choco latte 6**

### **mocha latte 7**

## **T E A 4**

**green jasmine tea** – Du Fujian Tea

**english breakfast tea** – Davidson's Organics

**paris tea, blend** – Harney and Sons

**egyptian chamomile** – Davidson's Organics

**lychee black tea, blend** – Guangdong Tea

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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.

# **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 spanish meats and cheeses with quince paste, marcona almonds, dried fruits and olives

### **italian board 32**

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

### **market board 32**

selection of artisanal meats and 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

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** – New York State  
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

**jamon ibérico** – Andalucia, Spain

12/18

Reserva Jamon Iberico de Bellota  
by Fermin

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. Ibérico ham is intensely flavorful, tender and marbled.

# 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 with beautiful bloomy white rind - delicate, smooth and silky

## **tallegio**

Lombardy, Italy, 30 days

by Vicchio, strong aroma, but mild flavor  
**with a fruity tang**

## **sapore del piave**

Veneto, Italy, 15-16 months

full flavored with a rich creamy nuttiness - parmigiano's shy but dangerous cousin

## **pecorino moliterno al tartufo**

Sardinia, Italy, 6-8 months

sheep's milk cheese shot through with thick veins of truffle, round flavor and firm texture

## **valtellina casera**

Lombardy, Italy, 10 mo

sweet and delicate, grassy  
with notes of dry fruit

## **oveja fresca**

Spain, unaged

fresh sheep's milk cheese, not unlike ricotta, but creamier and thicker

## **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

## **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

# **B R U N C H**

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

## **C O C K T A I L S**

**mimosa 7**

cava and orange juice

**bellini 7**

cava and tropical fruit puree

**tinto de verano 8**

spanish red wine and bubbly moscato d'asti

**aperol spritz 8**

cava and aperol

**caipirinha 10**

cachaca, lime, agave

**bloody mya 10**

vodka or tequila and spicy house-made bloody mix

**bloody marvelous 15**

bourbon, chardonnay and bloody mix with olives

## **L O A D E D T O A S T S**

**smoked**

**anchovies 7**

mascarpone, capers  
and onions on bread

**prosciutto and**

**d'affinois 8**

crispy prosciutto,  
manchego & d'affinois

**oveja fresca 6**

fresh sheep's  
milk cheese, pepper,  
truffle honey

**smoked salmon 15**

with 8-minute egg,  
scallion cream cheese  
and red onion

**walnut pesto 7**

savory spread of walnuts, sun-dried  
tomatoes, and parmesan

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

**pecorino frittata 10**

eggs with red onion, arugula and  
black truffle cheese

**cappuccino eggs 7**

two steam-wand eggs with  
truffle oil and toast

**eggs bloomfield 12**

two poached eggs with crispy prosciutto  
and toast smothered in  
savory herb and cream sauce

**toads in a hole 7**

two creamy eggs baked in toast with  
well-dressed arugula

**piquillo sunrise 12**

creamy polenta cakes, two sunny-side-up eggs,  
piquillo-pepper salsa, toast

**belgian waffle 10**

yeast-dough waffle served with ripe bananas  
and salted caramel sauce

**french toast 9**

served with ripe bananas and  
salted caramel sauce

# **B R U N C H**

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

## **S A N D W I C H E S**

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| <b>calabrian panini</b> 8<br>sweet sopressata, italian<br>cheeses, sun-dried<br>tomatoes, arugula | <b>burrata sandwich</b> 10<br>fresh mozzarella with<br>creamy center,<br>walnut pesto, arugula         |
| <b>goat cheese panini</b> 8<br>cana de cabra,<br>cremini mushrooms,<br>a dash of truffle oil      | <b>pork belly bocadillo</b> 9<br>braised pork belly with<br>kimchi, sesame mayo,<br>cilantro on a roll |

## **S A L A D S & V E G**

- burrata salad** 14  
fresh mozzarella with creamy center,  
atop seasonal vegetables,  
herbs and nuts
- squash** 11  
roasted honey-nut squash with pumpkin-seed oil,  
buttermilk dressing, chipotle honey, toasted pepitas
- house salad** 8  
well-dressed arugula with seasonal  
ingredients and herbs

## **A D D – O N S**

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|--------------------------|------------------------------|
| <b>garlic potatoes</b> 5 | <b>italian truffle ham</b> 5 |
| <b>bacon</b> 5           | <b>ice cream</b> 4           |
| <b>blood sausage</b> 8   | <b>choice of pastry</b> 4    |

# **B R U N C H P R I X F I X E**

**for parties of 9 to 20  
optional for parties of 6 to 8**

**prix fixe must be ordered at  
the time of reservation  
reservations@salumibarli.com**

## **C A F É BREAKFAST & LUNCH**

**MONDAY – FRIDAY 7:00AM – 4:00PM  
SATURDAY & SUNDAY 8:00AM – 4:00PM**

Freshly-baked goods, breakfast egg  
sandwiches, egg plates and sides, freshly  
brewed coffee, espresso drinks.

Amazing european-style lunch sandwiches  
and freshly made salads.

See the menu and order online for pickup  
**salumibarli.com**