

T A P A S

S M A L L P L A T E S

classic tapas 8 each

| marcona almonds | warm olives |

jamon iberico 24

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

seasonal salad 12

dressed greens with seasonal ingredients and nuts

sweet potato 13

roasted sweet potato with pumpkin seeds, five spice, orange zest, oat cream, squash oil

cauliflower 12

roasted with coconut milk and gochujang, black-lime yogurt, cilantro, pomegranate molasses

brussels 13

with yukon gold potatoes, crispy salami, leeks, and rosemary balsamic

smoked trout 14

our bread topped with trout, french onion dip, burnt broccoli relish, nigella seeds and dill

empanada 9

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

shrimp 12

classic spanish tapa - grilled shrimp in spicy garlic sauce

pork belly bocadillo 10

braised pork belly with kimchi, cilantro and sesame mayo on baguette roll

octopus 15

parmesan-chicken jus, chickpeas, preserved lemon, italian XO sauce

pork ribs 17

heritage breed pork ribs with blueberry-soy-roasted-garlic sauce

spanish blood sausage 9

morcilla de burgos with charred grape relish

marrow bones 12

roasted sweet and creamy with onion jam

polenta 8 (tapa) / 14 (plate)

with truffled mushrooms in creamy madeira sauce

lamb neck 18

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

osso buco 24

braised beef shank with blackened spinach sauce, chick peas, pomegranate seeds, cilantro

bread basket 4

rustic bread with good olive oil & sea salt

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

D E S S E R T S 7

panacotta

vanilla custard topped with amarena cherries

affogato

fresh-brewed espresso over vanilla ice cream

chocolate dip

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

tres leches con galletas

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

pound cake

vanilla cake drowned in vanilla cream
topped with seasonal fruit

ice cream

vanilla burnt sugar ice cream

dessert cheese board 14

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

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

Sauternes 2013 10

Château Guiraud – Bordeaux, France

Pedro Ximénez NV 10

Bodegas Valdespino – Jerez, Spain

Madeira Colheita 1999 12

Broadbent – Madeira, Portugal

Moscato D'Asti 2017 9

Cascinetta by Vietti – Piedmont, Italy

Late Bottled Vintage Port 2011 9

Dow'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

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 34

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

southern italian board 34

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

northern italian board 34

selection of northern italian cured meats and cheeses with honey, olives, dried fruits and hazelnuts

your own board MP

select 3 to 7 items

C U R E D M E A T S

serrano ham 9 – TSG Extremadura, Spain
more gamey and earthy than its italian cousins, this Spanish "mountain ham" is rich and salty

jamon ibérico 15 – Andalucía, 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

lomo 7 – 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 9 – PDO Parma, Italy
produced by italian artisans Fratelli Galloni aged traditionally for 24+ months

capicola 8 – San Francisco, California
by Columbus, a family company founded in 1917 dry-cured shoulder superbly seasoned, rivals prosciutto in flavor

salame calabrese 6 – San Francisco, CA
red pepper and red bell peppers give this air-dried southern Italian favorite a ruby red color and spicy finish, slow aged at least 21 days

speck 7 – PGI Alto Adige, Italy
lightly smoked prosciutto from the Tyrolian Alps on the Italian-Austrian border, dry-aged traditionally for 24 months

bresaola 9 – Pennsylvania, USA
originally from Lombardy, Italy, made from selected lean beef, lightly seasoned & air-dried, intensely beefy, melt-in-your-mouth tender

sopressata muffa 7 – San Francisco, CA
by Columbus - sweet fennel and fresh garlic gives this rich salame a highly complex aroma

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, smooth and silky

burrata 6

WI, USA, fresh

handcrafted mozzarella pouch filled with rich, creamy stracciatella

brenta stagionato, DOC 5

Alto-Adige, Italy, 6 mo

sweet, creamy, full bodied, herbaceous, but not overpowering

grana padano, DOP 5

Veneto, Italy, 15-16 months

made from raw cow's milk, full flavored with a rich creamy nuttiness - parmigiano's shy but dangerous cousin

pecorino moliterno al tartufo 8

Sardinia, Italy, 6-8 months

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

incanestrato palermo 6

Sicily, Italy, 9-12 months

cow and goat milk cheese is strong, sharp, and assertive in flavor, with a powerful distinct aroma.

ragusano, DOC 5

Sicily, Italy, 3-6 months

made with raw Modicana cow's milk fed on fresh grass only, firm and intensely salty

aged english cheddar 6

Dorset, England, 15 months

crumbly texture with crunchy salt crystals and rich, deliciously sweet paste

oveja fresca 6

Spain, unaged

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

fourme d'ambert, AOC 5

Auvergne, France, 1-4 months

one of france's oldest cheeses, it dates from as far back as roman times, mild and creamy blue

d'affinois (da-fin-wa) 7

France, 2 months

by the Fromagerie Guilloteau, brie-like, but creamier – sweet and earthy, hint of mushroom

B R U N C H

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 moscato 8

spanish red wine and bubbly moscato d'asti

aperol spritz 8

cava and aperol

caipirinha 10

cachaça, lime, agave

bloody mya 10

vodka or tequila and spicy house-made bloody mix

bloody viking 12

icelandic aquavit and spicy house-made bloody mix

L O A D E D T O A S T S

smoked

anchovies 8

mascarpone, capers
and onions on bread

prosciutto and

d'affinois 9

crispy prosciutto,
manchego & d'affinois

oveja fresca 7

fresh sheep's
milk cheese, pepper,
truffle honey

smoked salmon 15

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

walnut pesto 8

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 8

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 10

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

- | | |
|---|--|
| calabrian panini 9
sweet sopressata, italian
cheeses, sun-dried
tomatoes, arugula | burrata sandwich 11
fresh mozzarella with
creamy center,
walnut pesto, arugula |
| goat cheese panini 9
caña de cabra,
cremini mushrooms,
a dash of truffle oil | pork belly bocadillo 9
braised pork belly with
kimchi, sesame mayo,
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
- seasonal vegetable** 13
seasonal roasted vegetables
with accompaniments
- house salad** 8
well-dressed arugula with seasonal
ingredients and herbs

A D D – O N S

- | | |
|--------------------------|------------------------------|
| garlic potatoes 5 | italian truffle ham 5 |
| bacon 5 | ice cream 7 |
| blood sausage 8 | choice of pastry 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**

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

M A R K E T B R E A K F A S T & L U N C H

**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 sandwiches and
freshly made salads.

See the menu and order online for pickup
salumibarli.com