

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

taste of spain 12

jamón serrano with marcona almonds, olives and dry sherry

spring salad 10

arugula, romaine, pea greens, onion, watermelon radish, sunflower seeds, golden raisins

burrata 14

fresh mozzarella with creamy center over smashed spring peas with cucumbers, red onion, pea shoot greens

roots 10

roasted radishes and russian fingerlings, in creamy ramp dressing

artichokes 12

roasted baby artichokes with our caesar spread, topped with seasoned bread crumbs

brussels sprouts 11

roasted brussels seasoned with smoked-paprika aioli, pepitas, blue cheese, cilantro

crab fondue 15

jumbo lump crab with melted leeks, gruyère cheese and herbs

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

pork cheeks 14

over braised collard greens

octopus 14

over fennel purée and blood-orange salsa finished with crispy salami and rosemary oil

spanish blood sausage 9

morcilla de burgos with piquillo pepper jam

marrow bone 9

roasted sweet and creamy with onion jam

oxtail 16

tender beef on the bone in red wine sauce

polenta 8 (tapa) / 14 (plate)

with truffled mushrooms in creamy madeira sauce

bread basket 4

house-baked 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

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

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 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

15/20

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

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

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

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

tallegio

Lombardy, Italy, 30 days

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

aged irish cheddar

County Cork, Ireland, 2 years

by Oscar Wilde, rich and nutty, mildy sharp, distinctly creamy and tangy

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 verano 8

spanish red wine and bubbly moscato d'asti

aperol spritz 8

cava and aperol

porto del sanguine 12

añejo tequila, ruby port, dry curacao,
muddled blood orange & lime

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

crab fondue 15

lump crab fondue with
melted leeks, gruyère
and herbs

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

- | | |
|---|--|
| calabrian panini 8 sweet sopressata, italian cheeses, sun-dried tomatoes, arugula | burrata sandwich 10 fresh mozzarella with creamy center, walnut pesto, arugula |
| goat cheese panini 8 cana 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

- burrata salad** 14
fresh mozzarella with creamy center,
atop seasonal vegetables,
herbs and nuts
- artichokes** 12
roasted baby artichokes with our
caesar spread, topped with
seasoned bread crumbs
- house salad** 7
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 4 |
| blood sausage 8 | choice of pastry 4 |

M A R K E T 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 sandwiches and freshly made salads.

Ask for Market Menu, or see online:
salumibarli.com

P R I V A T E E V E N T S

C E L E B R A T E W I T H U S

check out our private event packages:
salumibarli.com/menus/salumi_party.pdf

S O C I A L M E D I A

K E E P I N T O U C H

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