

T A P A S

S M A L L P L A T E S

classic tapas 8 each

| marcona almonds | warm olives |
| marinated manchego |

jamón ibérico 24

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

seasonal toast 10

rustic toasted bread with seasonal toppings

seasonal salad 12

dressed greens with seasonal ingredients and nuts

patatas bravas 7

fried fingerling potatoes served with
brava sauce and cumin aioli

brussel sprouts 12

roasted brussels with harissa, smoked
lemon vinaigrette, seven spice crema

peppers 11

blistered peppers in garlic sauce

pinchos de malejos 14

veal gland skewers a la plancha with
chimichurri sauce and pickled shallots

mushrooms 13

oyster mushrooms with sunchokes,
charred scallions, marcona almond vinaigrette

cauliflower 13

roasted, with brown butter yogurt,
cured egg yolks, mint salsa verde

sopa del dia 8

ask your server for details

scallops 17

seared sea scallops with chickpea grits,
sundried tomatoes, and pickled fennel

octopus 16

with fried chive panisse, olive tapenade,
and saffron crema

bone marrow 12

celery-root-bacon hash and fried rosemary

banh mi 11

pork belly confit, paté, pickled vegetables
on toasted baguette

fried chicken 15

crispy leg and thigh with
piquillo marmalade, sherry vinegar reduction

ibérico pork 18/15

ibérico pork skirt steak/tenderloin grilled a la plancha,
medium rare, with seasonal accompaniments

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

L A R G E P L A T E S

Good for 2 to 4 people. Allow 20 min.

black paella 44

dish of crispy black forbidden rice
and assorted seafood

roasted chicken board 38

two thighs and legs, crispy and juicy, served with
seasonal accompaniments and vegetables

dry-aged steak board 69

Certified Angus 18 oz. bone-in strip, sliced, with
roasted marrow bone, with seasonal
accompaniments and vegetables
Medium-rare only.

A F T E R D I N N E R

D E S S E R T

seasonal pound cake 7

changes often, ask your server

caramel bread pudding 8

cherry-rose glaze, candied thyme

chocolate con pan 7

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

dessert cheese board 16

sea salt caramel, dried cherries and fig jam
served with three cheeses

seasonal fruit crisp / a la mode 6/9

baked fruit with streusel

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

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

F O R S H A R I N G

spanish board 34

our selection of 3 spanish meats and 3 cheeses with quince paste, marcona almonds, dried fruits and olives

italian board 34

our selection of 3 italian cured meats and 3 cheeses with fig jam, olives, dried fruits and hazelnuts

market cheese board 32

our selection of 6 artisanal cheeses with fig jam, olives, dried fruits and nuts

your own board MP

select 3 to 7 items

C U R E D M E A T S

jamon ibérico 15 – Andalusia, 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.

speck 7 – PGI Alto Adige, Italy

lightly smoked prosciutto from the Tyrolian Alps on the Italian-Austrian border, dry-aged traditionally for 24 mo.

bresaola 9 – Pennsylvania

originally from Lombardy, Italy, made from selected lean beef, lightly seasoned & air-dried. intensely beefy, melt-in-your-mouth tender

serrano ham 9 – TSG Extremadura, Spain

more gamey and earthy than its italian cousins, this Spanish "mountain ham" is rich and salty

lomo 7 – New Jersey

by Rodrigo Duarte - pork loin seasoned with garlic, sea salt and herbs, 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

by Columbus, 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

We take reservation for parties of 7 to 9 people only. Reservations are held for 10 minutes past reservation time. We seat complete parties only.

C H E E S E S

raclette, AOP 7

Savoy, France, 3-6 months
by Societe Fromagère du Livradois
pungent and slightly nutty, semi-firm texture,
served melted on crusty bread

d'affinois (da-fin-wa) 7

France, 2 months
by Fromagerie Guilloteau - brie like, but creamier -
sweet, and earthy, hint of mushroom

blue d'affinois (da-fin-wa) 7

France, 2 months
by Fromagerie Guilloteau – if brie and gorgonzola
had a baby... - rich, creamy, satiny,
with sweet-blue buttery aftertaste

aged english cheddar 6

Dorset, England, 15 months
crumbly texture with crunchy salt crystals
and rich, deliciously sweet paste

ragusano, DOC 6

Sicily, Italy, 3-6 months
made with **raw** Modicana cow's milk fed on fresh
grass only, firm and intensely salty

burrata 6

WI, USA, unaged
handcrafted mozzarella pouch filled
with rich, creamy stracciatella

pecora fresca 6

Italy, unaged
fresh sheep's milk cheese, not unlike ricotta,
but fluffier, tarter, with subtle sweetness

grana padano, DOP 7

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 milk cheese shot through with thick veins of
truffle, sharp in flavor and crumbly in texture

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 and silky

H A P P Y H O U R

M O N D A Y – F R I D A Y
12 P M – 6 P M

2 for 1

on all wine by the glass and beer

\$ 5 tapas

marcona almonds melted raclette
warm olives chicharrón
blistered peppers patatas bravas
marinated manchego

L U N C H

EVERY DAY UNTIL 3:30PM

S A N D W I C H E S

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	italian blt 10 smoked pancetta cotto, sun-dried tomato pesto, arugula, red onion

P A N I N I

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 9 caña de cabra with roasted mushrooms and a dash of truffle oil

D R Y – A G E D B E E F B U R G E R S

swiss burger 16 authentic swiss cheese, wild mushrooms
bleu burger 15 french bleu cheese, caramelized onion, maple bacon marmalade
buddha burger 13 vegan burger spiced with coconut and curry

S A L A D S & V E G E T A B L E S

seasonal salad 12 dressed greens with seasonal ingredients and nuts
seasonal vegetables ask your server what's on the menu today
house salad 8 well-dressed greens

B U R G E R N I G H T

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

country bacon crisped on the plancha

B O X E R ' S B R U N C H

B O A R D 69

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**