

CHARCUTERIE BOARD / (2.8 oz)

All our boards are served with Catalan-style bread.

ARTISANAL AND CURED PORK LOIN, RED “PIMENTÓN” AND WHITE-PEPPER-CURED SAUSAGE,
CATALAN WHITE TRUFFLED SAUSAGE (BUTIFARRA CATALANA) AND HOUSE-CURED CECINA. \$275
MANCHEGO CHEESES. \$260
SERRANO HAM. \$295
100% ACORN-FED JABUGO HAM. \$990

FRIED EGGS “HUEVOS ROTOS” / \$190

With chistorra | with serrano ham | with iberian ham +\$290

Accompanied by slices of sourdough bread.

TAPAS

SPANISH OMELET “TORTILLA”. \$130
GRANDMA’S SPANISH MEATBALLS. \$220
FRIED SPICY POTATOES “PATATAS BRAVAS”. \$160
FIG SALAD WITH SERRANO HAM. \$260
SPANISH ANCHOVIES IN VINEGAR. \$160
FLAMBÉED CHEESE WITH CHISTORRA. \$225
OXTAIL STEW. \$195
GILDA “BASQUE PINTXO” (1 PC). \$60
GALICIAN-STYLE SMOKED HAM. \$185
FRESH TOMATO SALAD. \$190
MADRID-STYLE TRIPE STEW. \$245

BASQUE BLACK PUDDING. \$190
SPANISH-STYLE SKEWERS “PINTXOS MORUNOS”. \$205
FLAMBÉED PRAWNS. \$270
GARLIC MUSHROOMS. \$185
SPANISH CHORIZO IN RED WINE. \$245
HAM CROQUETTES (3 PCS). \$135
“TORREZNOS” (PORK CRACKLINGS) WITH GUACAMOLE. \$275
RAZOR CLAMS IN “MARINERA” SAUCE. \$265
CRISPY FRIED OCTOPUS. \$285
ASTURIAN BEAN STEW. \$290
GALICIAN-STYLE OCTOPUS. \$390

BAGUETTES “BOCATAS”

Made with 12-inch bread.

CATALAN. / Serrano ham and Manchego cheese. \$240
MADRILEÑO. / Fried calamari with aioli. \$245
VALENCIANO BLT. / Pork loin, Manchego cheese, bacon, lettuce and tomato. \$260
RIOJANO. / Beef filet, Serrano ham, caramelized onions and gratin cheese. \$265
JABUGO. / “Jabugo” ham and Manchego cheese. \$490

MAIN COURSE

CATALAN CANNELLONI. \$345
ASTURIAN-STYLE CACHOPO. \$650
SPANISH-STYLE BRAISED PORK KNUCKLE. \$740
SHORT RIB BRAISED IN DARK BEER. \$880
CATALAN BUTIFARRA WITH WHITE BEANS AND AIOLI. \$290

CATCH OF THE DAY. \$490
· Battered.
· In Basque-style sauce with clams.

MIXED PAELLA. Portion:
Friday, Saturday and Sunday only. \$385

DESSERTS

CATALAN CREAM. \$185
“SANTIAGO” TART. \$245
SPANISH-STYLE FRENCH TOAST WITH ICE CREAM. \$265
CHOCOLATE SWISS ROLL. \$280

EXTRAS

SOURDOUGH BREAD. \$20
CATALAN TOMATO BREAD. \$90
AIOLI. \$25
SPICY MAYONNAISE. \$25
PICKLED VEGETABLES WITH OLIVES. \$90

TRADICIÓN ESPAÑOLA

NUEVO



LEÓN

All dishes, ingredients, and prices are subject to change without notice.