

PINTXOS Y MAS

Fresh Figs jamón serrano, sherry glaze, marcona almonds	6
Duck Liver spicy peach, homemade seeded rye bread	8
Pan con Ajo grilled bread, roasted garlic	3
Pan con Tomate grilled bread, smashed tomato, garlic	4
Add anchovies or farm house manchego or jamon Serrano	3
Bouquerones white anchovies, grilled garlic bread	7
Sherry Pairing foie gras torchon, cocoa bread, Oloroso Sherry	12

HUEVOS & FRITURAS

Croquetas Varias	7
chorizo & cheese	9
salt cod & potato	9
fig & walnut	8
Three flavors	7
Migas fried egg, chorizo, duck fat fried croutons	6
Patatas Bravas crispy potato, spicy tomato sauce, aioli	5
Tortilla Española , farm eggs, potato, onion, herbs	6

COCA SOPA Y ENSALADAS

Coca del Dia homemade grilled flatbread	8
Gazpacho Andaluz farm tomato, cucumber, pepper, bread	5
Gazpacho Blanco , almonds, garlic, grapes	6
Ensalada Mixta mixed lettuce, tomato, onion, pickled peppers	6
Ensaladilla Rusa grilled potatoes, preserved tuna, summer beans, saffron aioli	8
Ensalada Verde mixed lettuce, marcona almonds, idiazabel, sherry dijon vinaigrette	8

VERDURA

Escalivada Catalana grilled marinated vegetables, aged Spanish vinegar	6
Calçot grilled baby leeks, romesco	9
Spaghetti Squash Piperrada pine nuts, golden raisins, queso Monte Enebro	8
Setas a la Plancha foraged and cultivated mushrooms, garden herbs, garlic	11

PESCADOS Y MARISCOS

Pulpo octopus a la plancha, confit cherry tomatoes, pickled celery hearts	13
Gambas al Ajillo head-on gulf shrimp, garlic, chili pepper	Pequeño 14 Grande 20
Grilled Sardines onion, parsley, sumac	8
Calamari a la Plancha garlic, chili peppers, salsa verde	10
Mussels en Escabeche marinated mussels, garlic, tomato	8
Pescado Crudo pickled tomato, cilantro	11
Fried Oysters horseradish crema	12

CARNES

Crispy Suckling Pig pickled watermelon rind	14
Chorizo con Rioja chorizo braised in red wine, yukon gold potato puree	9
Albóndigas oxtail stuffed meatballs, tomato sauce	9
Morcilla , grilled Spanish black sausage, preserved lemon, chickpeas	11

PLATOS PRINCIPALES

Roast Farm Chicken corn broth, gnocchi	19
Grilled Grass Fed Hanger Steak squash a la plancha, onion marmalade	21
Grilled Leg of Lamb yellow wax & green beans	24
Grouper a la Plancha cranberry bean succotash	24

We support local farmers and use local produce, dairy, poultry & meat whenever possible.

Farah's Farm, Wilton, CT

Sport Hill Farm, Easton, CT

Northwind Farm, Tivoli, NY

Fort Hill Farm, New Milford, CT

Executive Chef: Jodi Bernhard

CHARCUTERIA Y QUESO

Pata Negra or Cabacero Ibérico \$17

\$7 for one
\$19 for selection of three
\$28 small chef's selection
\$42 large chef's selection

Manchego Dehesa de los Llanos (La Mancha, Spain)

Valdeón (León, Spain)

Idiazabel (Basque Country, Spain)

Blue Ledge Farm, Lake's Edge (Salisbury, VT)

Old Chatham Shepherding Company, Hudson Valley Camembert (Old Chatham, NY)

Boggy Meadow Farm, Fiddlehead Tomme (Walpole, NH)

Jamón Serrano
Chorizo Palacios
Fuet
Chorizo Sobrasada
Lomo

Membrillo, Dried Fruit, Grapes, Nuts, homemade marmalade

PAELLA

Daily Selections

For 2 or more
\$19 per person
 Carne
 Pescado
 Verdura

PLATO DEL DIA

For 2 or more
 priced per person

Monday: Suckling Pig	24
Tuesday: Whole Lobster a la Plancha	22
Wednesday: Whole Roast Chicken	19
Thursday: Empanada Gallega	15
Friday: Whole Fish in Salt Crust	mp
Saturday: Carne Assada	22
Sunday: Coca, Ensalada, Churros y Sangria	20

TIERED TAPAS

For 4 people **\$48**
 For 6 people **\$65**
 For 8 people **\$80**