

Dinner

— pintxos —

- 5 {
- ALMENDRAS** smoked BBQ marcona almonds
 - ACEITUNAS** marinated SPANISH olives
 - BBQ CROQUETA** BBQ pork, alabama white sauce, chow chow (2)
 - HUEVO DIABLO** SPANISH deviled egg, chorizo (2)
 - DÁTIL** medjool dates, goat cheese, country ham (2)
 - BANDERILLA** shrimp, green tomato, chorizo, mahon cheese (1)
 - BOQUERONES** pickled SPANISH white anchovies & potato chips
 - GARBANZOS** crispy chickpeas with MOORISH spices

PAN con TOMATE

— small 4 / large 6 —
add jamón, boquerones, or manchego 3/6

— tapas *frías* —

CHICHARRONES

crispy pork skin, chorizo ranch 8.5

BEETS

puffed rice, crispy quinoa, amaranth, lemon yogurt 9

PATÉ

chicken liver pate, dried fruit relish, pickles, radish, toast 9

MATA y PIMIENTA GELATIN

house made farmer's cheese, espelette pepper jelly, baguette 8

SETAS FRITAS

fried beech mushrooms, charred scallion crema 10

Quesos

selection of four SPANISH and local cheeses 16

ENSALADA de MARISCOS

chilled shrimp, octopus, clams, calamares, sherry vinaigretta 12

***ENSALADA VERDE**

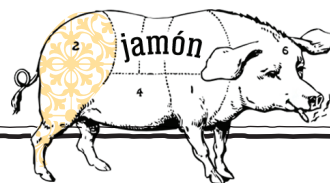
local greens, lemon vinaigretta, fried artichokes, olive tapenade, pistachios* 10

***ENSALADA RUSA**

smoked NC trout & caviar, saffron yukon gold & sweet potatoes, peas, aioli* 9

***ENSALADA de LECHUGA**

little gem lettuce, Valdeon dressing, crispy chicken skins, buffalo spice 10



SERRANO r. iglesias 18 month / SPAIN	14
IBERICO pata negro (5j) / SPAIN	20
LOMO iberico de bellota / SPAIN	10
CHORIZO palacios / SPAIN	7
JOHNSTON CO. cure master / SMITHFIELD, NC	17
LADY EDISON country ham/ CHAPEL HILL, NC	17
MIXTO sample of four	16/26

— tapas *calientes* —

ALBÓNDIGAS

pork cheek meatballs, saffron rice grits, preserved lemon, pickled onions, cucumber, feta 12

***ARROZ FRITO**

fried rice, chorizo, peanuts, slow cooked egg, anchovy 10

***PATATAS BRAVAS**

fried potatoes, two aiolis, spicy tomato sauce 6.5

CALAMARES FRITOS

semolina encrusted calamares, piquillo tartar sauce 9

***BACALAO**

potato rosti, salt cod, smoked red onion, black olive, shaved asparagus, poached duck yolk 12

COSTILLAS de PUERCO

pork ribs, espelette pepper jelly 9

PULPO a la PLANCHA

charred octopus, black garlic, romesco, spring vegetable vinaigretta 15

***TORTILLA ESPAÑOLA**

egg, yukon gold potato, chorizo, aioli 10

GAMBAS

shrimp, olive oil, garlic, chili, lemon, parsley 9.5

BISTEC de CARNE

ribeye a la plancha, crispy potato, horseradish creme fraiche, caviar, bone marrow 18

***QUESO FRITO Y HUEVO**

farm egg, crispy manchego, asparagus 10

MOLLEJAS

veal sweetbreads a la plancha, mojo rojo, chimichurri, veal bacon 16

***POLLO FRITO**

chicken fried chicken, mahon, jamon serrano, aioli, pickle salad 11

ALMEJAS PEQUEÑAS

NC littleneck clams, sherry, garlic, boiled peanuts, ham 10

MÉDULA

bone marrow, smoked oxtail marmalade, pickled mushrooms, spring onions, radish, benne seeds, toast 16

MORCILLA

crispy blood sausage spring roll, avocado green goddess 12

FIDEUÁ

chickpea vermicelli, merguez, green garbanzos, pistachios, picada, harissa yogurt 16

20% gratuity will be added to parties of 5 or more.

*These items are served raw or undercooked, or may contain raw or undercooked ingredients.

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses. Please let us know if you have any allergies or aversions.