

Dinner

— pintxos —

- 5 {
- ALMENDRAS** smoked BBQ marcona almonds
 - ACEITUNAS** marinated SPANISH olives
 - BBQ CROQUETA** BBQ pork, alabama white sauce (3)
 - 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* —

LADY EDISON
country ham, fried peanut romesco, charred peaches, peashoots 12

CHICHARRONES
crispy pork skin, chorizo ranch 8.5

PATÉ
chicken liver pate, peach relish, pickles, radish, toast 9

BUTTER BEANS
sungold tomatoes, charred bread, vinaigretta 8

BEEF TARTARE
pickled shallots, bulgar wheat, mint, saffron yogurt 12

MATA y PIMIENTA GELATIN
house made farmer's cheese, espelette pepper jelly, baguette 8

OKRA CHAAT
puffed rice, popped sorghum, honeycomb, peanuts, black lime, yogurt, benne seeds 8

Quesos

selection of three or five SPANISH and local cheeses 10 / 15

ENSALADA de MARISCOS
chilled shrimp, octopus, clams, calamares, sherry vinaigretta 12

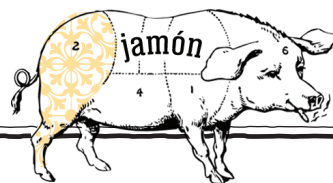
REMOLACHA
roasted beet, melon gazpacho, whipped goat cheese, shaved marcona almonds, basil 9

ENSALADA VERDE
local greens, herb vinaigretta, shaved idiazabal cheese 9

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

ENSALADA DE LECHUGA
little gem lettuce, cucumbers, red onion, dill, buttermilk poppyseed dressing 9

TOMATES
sliced local tomatoes, blistered frying peppers, olive oil, oregano, sea salt 8



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
shrimp & pork meatballs, red chilli glaze, daikon radish, carrot, & watermelon rind slaw, peanuts, herbs, peanut vinaigretta 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

COSTILLAS de PUERCO
pork ribs, espelette pepper jelly 9

PULPO a la PLANCHA
charred octopus, harissa, shaved cucumber, preserved lemon, cumin yogurt 15

TORTILLA ESPAÑOLA
egg, yukon gold potato, chorizo, aioli 10

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

BISTECCA
rare rib eye, black garlic, black sesame, eggplant, sungold tomatoes, pickled shallots, benne seeds 17

QUESO FRITO Y HUEVO
farm egg, crispy manchego, charred green beans 10

MOLLEJAS
crispy veal sweetbreads, veal bacon, lettuce, tomato, ramp ranch 15

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

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

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

MORCILLA
blood sausage, roasted corn relish, corn pudding, popcorn, basil 10

FIDEUÁ
bell pepper vermicelli, tomato hearts, smoked tomato, roasted corn, crawfish butter 16

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

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.

Please let us know if you have any food allergies or aversions.