

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

REMOLACHA
slow roasted beets, apple “crema”,
goat cheese mousse,
shaved walnut, basil 9

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

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

COLES DE BRUSELAS CATALAN
brussel sprouts, pine nuts,
sherry raisins, saffron yogurt 10

Quesos

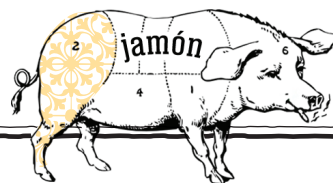
selection of four SPANISH and local cheeses 16

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

***ENSALADA VERDE**
local greens, tomato vinaigretta, radish, onion, ham bits,
shaved idiazabal cheese* 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
- EDWARDS SURRYANO** country ham / SURRY, VA 17
- MIXTO** sample of four 16/26

— tapas *calientes* —

ALBÓNDIGAS
shrimp and pork meatballs, tomatoes, chorizo, carolina gold
rice, collard greens, crab emulsion 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, smoked mussel veracruz,
black garlic aioli 15

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

***BACALAO**
potato rosti, salt cod, smoked red onion, black olive,
poached duck yolk 12

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

BISTEC de CARNE
slow roasted brisket, potato fondue & chips, smoked
tomato & crawfish beurre fondue 16

***QUESO FRITO Y HUEVO**
farm egg, crispy manchego, seasonal vegetable 10

MOLLEJAS
veal sweetbreads a la plancha, cauliflower, capers,
pistachios, 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 12

MÉDULA
bone marrow, smoked oxtail marmalade, pickled mush-
rooms, spring onions, radish, benne seeds, toast 16

MORCILLA
crispy blood sausage spring roll, harissa yogurt 12

***FIDEUÁ**
porcini vermicelli, braised duck,
butternut squash, duck yolk aioli 18

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.