

Dinner

— pintxos —

- 4 {
- ALMENDRAS** smoked BBQ marcona almonds
 - ACEITUNAS** marinated SPANISH olives
 - 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)
 - JAMON Y QUESO** jamon, hoop cheddar and broccoli fritter (2)
 - 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

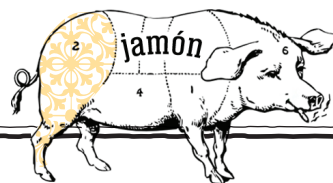
— tapas *frías* —

- CHICHARRONES**
crispy pork skin, chorizo ranch 8.5
- TORTILLA ESPAÑOLA**
egg, yukon gold potato, chorizo, aioli 10
- PATÉ**
chicken liver pate, green tomato marmalade, pickles, radish, toast 9
- WAGYU**
lobster mushroom escabeche, garlic, red onion 14
- MATA y PIMIENTA GELATIN**
house made farmer's cheese, espelette pepper jelly, baguette 8

Quesos

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

- ENSALADA de MARISCOS**
chilled shrimp, octopus, clams, calamares, sherry vinaigrette 12
- REMOLACHA**
beets, orange vinaigrette, beet falafel, whey, cilantro 9
- ENSALADA VERDE**
local greens, pomegranate, clementine, spiced walnuts, manchego 8.5
- ENSALADA RUSA**
smoked NC trout & caviar, yukon gold & sweet potatoes, peas, mayonesa 8.5
- ENSALADA DE LECHUGA**
little gem lettuce, migas, CHC calvander vinaigrette 9



- SERRANO** r. iglesias 18 month / SPAIN 12
- IBERICO** pata negro (5j) / SPAIN 20
- LOMO** iberico de bellota / SPAIN 8
- CHORIZO** palacios / SPAIN 5
- JOHNSTON CO.** cure master / SMITHFIELD, NC 15
- LADY EDISON** country ham/ CHAPEL HILL, NC 15
- MIXTO** sample of four 14/24

{if you're into jamón, ask us about additional offerings}

— tapas *calientes* —

- COLES de BRUSELAS CATALAN**
brussels sprouts, pine nuts, raisins, saffron yogurt 9
- ALBÓNDIGAS**
shrimp & pork meatballs, tomato, chorizo, rice, collards, crab broth 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 7.5
- BACALAO**
salt cod, potato cake, smoked red onion, duck yolk 9
- COSTILLAS de PUERCO**
pork ribs, espelette pepper jelly 8.5
- PULPO a la PLANCHA**
charred octopus, smoked mussel vera cruz, black garlic aioli, seaweed, benne seeds 14
- GAMBAS**
shrimp, olive oil, garlic, chili, lemon, parsley 9.5
- QUESO FRITO Y HUEVO**
farm egg, crispy manchego, oyster mushrooms 10
- MOLLEJAS**
sweetbreads, butternut squash benne romesco, pickled pumpkin, veal bacon 13
- COLA de BUEY**
"ox hocks", olive oil potatoes, collard greens 15
- POLLO FRITO**
chicken fried chicken, mahon, jamon serrano, aioli, pickle salad 11
- ALMEJAS PEQUEÑAS**
NC littleneck clams, sherry, garlic, boiled peanuts, ham 10
- PATO Y ARROZ**
bomba rice, duck, local oyster mushroom, butternut squash, caramelized onion aioli 12
- MARROW**
bone marrow, smoked oxtail marmalade, pickled mushrooms, scallion, toast 16
- MORCILLA**
blood sausage, BBQ beans, clementine, sorghum 9
- FIDEUÁ**
firefly squid, chorizo verde, black vermiceli, pickled peppers 15

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.