



MARISCOS / SEAFOOD BAR

Colossal shrimp cocktail (4) \$15
 Chilled steamed lobster \$15 half/\$25 whole
 Percebes, steamed gooseneck barnacles \$18
 Today's oysters (*) gazpacho granizado, green apple
 \$15 ½ dz/\$25 dz

Jumbo lump crabmeat cocktail, salsa rosa \$16
 Octopus picadillo \$12
 Mejillones, mussels, fennel, Albariño broth \$9
 Angulas, baby eels, the Spanish "caviar"
 \$market-upon availability

PLATTERS

S (½ dz oysters - 2 colossal shrimp) \$20

M (½ dz oysters - 4 colossal shrimp - jumbo lump crabmeat cocktail) \$40

L (dz oysters - 4 colossal shrimp - jumbo lump crabmeat cocktail - whole lobster - octopus) \$80

CHACINAS IBERICAS / COLD CUTS

Jamon pata negra, 5J Sanchez Romero Carvajal \$18

Caña de lomo, Dehesa cordobesa \$12

Chorizo Ibérico, Dehesa Cordobesa \$10

Salchichon Ibérico, La Española \$8

Selection of all four cold cuts \$25

QUESOS / CHEESES

Manchego 6 months old, sheep \$7

Puig Pedros, cow \$8

Montenebro, goat \$8

Azul de buffala \$8

Mahon 1 year old, cow \$8

Selection of all five cheeses \$19

TENTENPIES/STARTERS

Pan Catalana (V) crushed tomatoes, olive oil, garlic bread \$8

Croquetas (V) chicken and ham, codfish or spinach \$9

Kokotxas, codfish jowl, green peas pipil \$15

Crujiente de sardinas, grilled sardines bites, porcini cream \$10

Lamb sweetbreads, wild mushrooms, maple syrup, ice-wine \$12

Table-side market salad (V) \$8. Add steak, chicken, salmon or shrimp \$5

Puntillitas, crispy mini squid, jalapeño, lemon alioli \$9

Duck foie terrine, pistachios, quince compote \$18

Gambas al ajillo, shrimp, olive oil, garlic, cayenne pepper \$10

Sopa Donostiarra, "fisherman's soup," mussels, shrimp and clams \$10

Tortilla de patatas (*) (V) potato and organic eggs \$8

Steak tartare toast (*) Santoña anchovies, organic quail egg, piparra \$11

MAIN DISHES

FROM THE MARKET AND SIMPLY PREPARED...Seasonal ingredients from local markets

Txipirones, squid in its ink \$18

Beef cut of the day (*) deep fried miniature peppers, Rioja wine sauce \$market

Catch of the day, season vegetables \$market

FROM OUR GRANDMOTHERS...Timeless traditions from our family recipes

Josu's bacalao al pipil con pipirrana, salted cod, olive oil emulsion, pipirrana \$24

Pollo al ajillo, braised organic chicken, garlic, white wine, chulapa potatoes \$18

Carrilleras de Iberico, braised pork cheeks, Rioja, ginger, zucchini pisto \$26

Calasparra rice paella (V) seafood, meat or vegetarian \$42 (serves 2)

FROM OUR TRAVELS...The world is our oyster...dishes from some of our most beloved trips

Cheeseburger (*) Mahon cheese, "Spanish" frites, bravas sauce \$12

Cochinillo, roasted suckling pig, Navarra potatoes \$58 (quarter-serves 2 to 3)

Gluten free pasta (V) fusilli, garlic, tomato, Mediterranean herbs \$22

Txangurro, jumbo crabmeat crepes, Txacoli gratin \$24

SIDES

Papas bravas (V) fried potatoes, spicy tomato, aioli \$7 Sautéed spinach (V) raisins, pine nuts \$7

Champiñones al Jerez (V), sautéed mushrooms, Sherry Piquillos plancha (V), grilled piquillo peppers, evoo and garlic sauce \$8 maldon salt \$8

Parrillada de Verduras (V) assorted grilled vegetables, caramelized goat cheese, citric vinaigrette \$9

(V) Vegetarian or suitable for vegetarian

(*) Contains raw or undercook ingredients which may increase your risk of food-borne illness



SPECIAL COCKTAILS

Stigma Cava Maria Casanovas, ginger honey, saffron bitters \$11

The Wexler's Secret Patron silver, blood orange and lime juice, Torres orange liquor, jalapeno salt \$10

Pippi Longstockings' sippycup El Dorado rum, sherry vinegar-strawberry shrub, lime juice, mint \$10

The Campos Rose Hendricks gin, St-Germain, lime juice, rose bitters \$10

Nerva Quickstep Absolut citron vodka, white grape juice, lime-cayenne pepper-black pepper bitters \$10

Bellavista no 12 Eagle Rare Bourbon, grapefruit juice, lavender honey \$11

SHERRY COCKTAILS

Rebujito Fino Jarana, Sprite, lemon wheels \$8

Welcome Mr Marshal Amontillado Los Arcos, vermouth Martinez Lacuesta, orange bitters, candied orange \$10

Gaga's Moon PX San Emilio, Frangelico, banana puree, brandy Cardenal Mendoza, cinnamon \$10

SANGRIAS

La Sangria Tinta de toda la Vida / Glass \$8 / 1 Liter Bottle \$32

La Sangria Blanca-White o Ponche / Glass \$8 / 1 Liter Bottle \$32

La Sangria Catalana de Cava-Sparkling / Glass \$8 / 1 Liter Bottle \$32

DRAFT BEER AND CIDER Bottle (1 L- 33.82 Oz.) / Pint (16 Oz.) / Caña (10 Oz)

Mahou 5 Estrellas Lager / Madrid / Spain \$12//\$6/\$4

Devils Backbone Vienna Lager / Lexington / VA / \$12/\$6/\$4

DC Brau Public Pale Ale / DC \$12/\$6/\$4

Black Ox Rye Porter / Ashburn / VA \$14/\$7/\$4.5

Heritage Freedom Isn't Free IPA / Manassas / VA \$12/\$6/\$4

Starr Hill Northern Lights IPA / Crozet / VA \$12/\$6/\$4

Flying Dog Pearl Necklace Oyster Stout / Frederick / MD \$14/\$7/\$4.5

Allagash White Belgian Ale / Portland / ME \$14/\$7/\$4.5

Bold Rock Hard Cider / Nellyford / VA \$12/\$6/\$4

BEER BOTTLES

Alhambra Reserva 1925 Lager / Granada / Spain \$7

Starr Hill Love Wheat / Crozet / VA \$7

Estrella Daura Gluten Free Lager / Barcelona / Spain \$7

Old Bust Head Chukker Pilsner / Warrenton / VA \$7

Paqui Brown Ale / Valencia / Spain \$10

DC Brau Corruption IPA / DC \$7

VIPA Bitter Orange IPA / Valencia / Spain \$10

3 Brothers Drift Session IPA / Harrisonburg / VA \$8

TYRIS Wheat & Orange Blossom Honey / Valencia / Spain \$10

Legend Brown Ale / Richmond / VA \$7

Dominion Morning Glory Espresso Stout / Dover / DE \$7

Mica Oro Ale / Burgos / Spain \$10

SHERRY

Fino Jarana \$7

Manzanilla Alexandro

Oloroso Don Nuño

Amontillado Los Arcos

Palo Cortado Peninsula

\$7

\$12

\$8

\$12

Fino Alvear en Rama

Manzanilla Papirusa \$7

Oloroso Alexandro \$8

Amontillado Alvear \$8

Deluxe Cream Capataz

2008 \$10

Andres \$8

SPARKLING WINE

Maria Casanovas Brut de Brut / Macabeo, Parellada, Xarel-lo / Cava / Spain \$10

Gloria Ferrer Blanc de Noirs / Pinot Noir / Sonoma / USA / \$11

Charles Orban La Carte Noir Brut / Chardonnay, Pinot Noir / Champagne / France \$15

Rossinyol de Moragas Brut Rose / Trepas / Cava / Spain \$10

WHITE AND ROSE WINE

Mar de Viñas 2014 / Albariño / Rias Baixas / Spain \$9.50

Castelo de Medina 2014 / Verdejo / Rueda/ Spain \$7.50

Lake Chalice "The Nest" 2014 / Sauvignon Blanc / Marlborough / New Zealand \$9.50

Domaine de Menard Cuvee Marine 2014 / Colombard, Sauvignon Blanc / Côtes de Gascogne / France \$7

Nekeas Vega Sindoa 2013 / Chardonnay / Navarra / Spain \$9.50

Botani 2013/ Dry Muscat / Sierra de Malaga / Spain \$11.25

Rose Viña Altaba 2014 / Bobal / Manchuela / Spain \$7.50

RED WINE

Pingao 2013 / Tempranillo / Rioja / Spain \$7.50

Bovale 2012 / Boval / Utiel requena / Spain \$7.50

Viña Galana 2012 / Ganacha Tintorera / Tierra de Castilla / Spain \$7.50

Lujuria 2013 / Malbec / Mendoza / Argentina \$8

Epifanio Roble 2012 / Tinto Fino / Ribera del Duero / Spain \$9.50

Rusina 2010 / Cabernet Sauvignon / Paso Robles / USA \$10

Viña Otano Reserva 2009 / Tempranillo / Rioja / Spain \$11.25