



# Pamplona

## Aperitivos

### Salted

- Ⓐ Marcona Almonds 6  
smoked sea salt, andalusian spice
- Olives 5  
marinated olives, citrus, herbs
- Ⓓ Serrano Ham 13  
caper berries, arugula, olives, piquillo peppers, olive oil ice cream
- Ⓓ Ⓜ Spanish Grilled Cheese 10  
mahon, serrano ham, truffle palm honey
- Ⓐ Malaga Almond & Pumpkin Gazpacho 10  
mojama, pickled local grapes, paprika spiced almonds, garden herbs
- Ⓐ Blistered Shishito Peppers & Chickpea Frites 9  
smoked sea salt, romesco sauce
- \* Ⓛ Ⓝ Mojama 13  
cured tuna, squid ink, cider and campari bonbon, watercress, smoked paprika marcona almonds

### Smoked

- Ⓓ Ⓛ Arugula 10  
smoked apple butter, manchego almonds, cider vinaigrette
- Ⓓ Ⓛ Ⓝ Chorizo Bocadillo 12  
manchego cheese, piquillo pepper aioli, crispy calamari, ciabatta bun
- Ⓐ Pan con Tomate 8  
local tomato sofrito, sea salt
- Patatas Bravas 7  
crispy potatoes, smoked tomato sauce, padron pepper aioli
- Ⓓ Ⓛ Gambas al Ajillo 13  
shrimp, garlic, sherry, chili
- Ⓐ Albondigas 12  
beef brisket, serrano ham meatballs, nora pepper tomato, shaved idiazabal
- Ⓢ Smoked Razor Clam & Hake Escabeche 13  
Valencia orange vinaigrette, avocado, crispy shishito peppers
- Ⓢ Ⓛ Dutch Mussels 9  
cider, chorizo, tomato, garlic, almond crust

### Foraged + Farmed

- Ⓓ Ⓛ Paella Rice Croquetas 6  
mushroom, piquillo peppers, bechamel
- Ⓓ Ⓛ Rabbit Croquetas 8  
braised rabbit, whole grain mustard, bechamel
- Ⓓ Ⓛ Ⓜ Spanish Cheese Board 16  
manchego, cabrales, idiazabal, mahon, plum butter, pinenuts
- Ⓓ Ⓛ Egg Gratin 8  
hard-boiled egg gratin, roasted mushrooms, manchego, garlic bread crumbs
- Ⓐ Butternut Squash & Truffle Churros 13  
cranberry dijon mustard, burgundy truffles
- Ⓐ Spanish Tortilla 11  
nasturtium crème, burgundy truffles
- Baby Spinach 11  
acorn squash, wild mushrooms, charred onions, poached farm egg, aged sherry vinaigrette

### Entrantes

#### Land + Sea

- \*Rack of Lamb 25  
chickpeas, spinach, piquillo-cherry peppers coulis, Catalan salsa verde
- Ⓓ Ⓛ Wild Mushroom Pasta 21  
san simon cheese, kabocha squash puree, crispy artichokes, herbs, parsnips
- Whole Bronzino 28  
lemon garlic, broccoli rabe, grilled leeks, pee-wee potatoes
- \*Striploin Pisto con Huevo 25  
root vegetables, apples, sofrito, chimichurri, sunny side farm egg

#### Paellas

serves 2-3 people | gluten free | 45-minute preparation

- \*Duck Paella 48  
calasparra rice, roasted duck breast, duck confit, mushrooms, carrots, lima beans
- Squid Ink Paella 45  
calasparra rice, calamari, shrimp, mussels, basque peppers
- Vegetarian Paella 35  
calasparra rice, wild mushrooms, piquillo peppers, winter vegetables

### Dulces

- Ⓓ Ⓛ Saffron Chocolate Truffles 9  
churros crusted chocolate truffles, sweet potatoes, cinnamon spiced, blood orange
- Ⓓ Horchata Flan 9  
pickled cranberries, grilled pears, rice milk foam
- St. James Almond Cake 9  
bay leaf brown butter catalan crème

Executive Chef James Martin  
Executive Sous Chef John Winchester  
Head Bread Baker Steve Burley

Ⓐ Dairy Ⓛ Gluten Ⓛ Nuts Ⓛ Shellfish

We make all of our bread and pasta in-house; there may be trace amounts of gluten on all cooking surfaces.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 5 or more are subject to be charged 20% gratuity.