

# Estadio

## Tapas

### House Made Bread *v*

Served with Olive Oil 4

### Quesos

Idiazabal, Manchego, Mahon, Membrillo & Raisin Crisps 16  
Select One Cheese 6

### Charcuterie

Jamon Serrano, Lomo Embuchado, Chorizo  
& Country Bread 28

### Catalan Mato Cheese

Housemade Cheese, Raw Honey & Grilled Bread 13

### Little Gem Lettuce Salad *v* + *gf*

Toasted Pecan, Pear, Dried Cherry, Onion  
& Valdeon Blue Cheese Dressing 13

### Butternut Squash Soup *v* + *gf*

Warming Spices, Honey & Pepitas 12

### Arugula Salad with Jamon Serrano *gf*

Served with Cucumber, Honeycrisp Apple, Manchego, Piquillo  
Pepper and Sherry Mustard Vinaigrette 14

### Croquetas

Wild Mushroom, Arugula & Roasted Red Pepper 10  
Jamon & Pickled Cucumbers 10

## Montaditos

Pan con Tomate 8  
Pan con Jamon with Manchego Cheese 12  
Roasted Beet Montadito with Goat Cheese 11

## Bocadillos

Chorizo & Idiazabal 6.5  
Filet of Sardine with Pickled Vegetable Relish 6.5  
Crispy Pork Belly with Pickled Shishitos & Aioli 6.5

### Shishito Peppers *v* + *gf*

Blistered Peppers with Sea Salt & Vinaigrette 9.5

### Patatas Bravas *v* (omit Alioli) + *gf*

Potato, Brava Sauce & Alioli 11

### Crispy Cauliflower *v* + *gf*

Smoked Eggplant Tahini & Pickled Turnips 13

### Fried Eggplant *v* (omit Alioli) + *gf*

Garlic Alioli & Honey 10

### Crispy Brussel Sprouts *v* + *gf*

Sherry Carmelized Onions, Sweet Currant  
& Espelette Spiced Pine Nuts 12

### Baby Chorizos

Housemade Potato Chips & Curry Sauce 13

### Tortilla Espanola *gf*

Onion, Potato, Hot Peppers & Alioli 15

### Shrimp Ajillo

Garlic, Parsley, Lemon, Red Chili  
& Country Bread 17

## Bomba Rice

Creamy Bomba Rice served with Mushrooms, Scallions,  
Manchego & Truffle Butter 14

### Pan Seared Halibut *w/* Mussels

With Saffron Broth & Ragout of Fennel & Tomato 15

### Grilled Octopus *gf*

Fingerling Potato Salad & Piquillo Pepper Sauce 15

### RT Calamari a la Plancha

Olive Oil, Garlic, Salsa Verde  
& Country Bread 16

### Steamed PEI Mussels

Chorizo Chistorra, Shallots, Country Bread, Garlic  
& White Wine Sauce 17

### Spiced Grilled Chicken *gf*

Basmati Rice, Napa Cabbage Salad & Salsa Loca 17

### Seared Atlantic Salmon *gf*

Served over Sauteed Cauliflower, Mushroom, Butternut  
Squash & Scallions with a Piquillo Pepper Labne 19

### Hanger Steak *gf*

Olive Oil Poached Potato, Sautéed Chorizo & Blue  
Cheese Sauce 21

## Postres

### Manchego Cheesecake

Quince Membrillo Glaze & Pistachio Granola 10

### Churros

With Chocolate Caliente 10

## *Wines By The Glass*

### Sparkling

Parés Baltà, Brut Cava, Penedès NV - 12

### White

Viña Cartin Albariño - 12.5

Ostatu Blanco Viyra - 12

Uriondo Txakolina, Basque Country - 13

### Rosé

Parés Baltà, Ros de Pacs, Penedès, 2020 - 11

Amextoi 'Rubentis,' Txakoli Rosé - 14

### Red

Mesquida Mora, 'Sincronia,' Plà i Llevant, Mallorca 2019 - 13.5

Bodega Classica, Lopez de Haro Reserva, Rioja, Tempranillo - 14

Condado de Hazo, Ribera del Duero, Tinto Fino - 15

### Sherry

El Maestro Sierra Amontillado 12 yr. 11

Emilio Hidalgo, 'Gobernador' Oloroso 12

## *Beer*

Mahou Cinco Estrellas, Pilsen-Style Lager (Madrid) (11.2 oz bt1) - 7.5

Hardywood Pilsner (VA) (12oz bt1) 8

Right Proper, Diamonds, Fur Coat, Champagne (DC) (12oz can) 8

Atlas Giant Flaming Zombie Polar Bear Double IPA (DC) (12oz can) - 9

Right Proper, Raised by Wolves (DC) (12oz can) - 8

Glutenberg, Gluten-Free Red Ale, (Montréal) (16oz can) - 9

Old Bust Head Red Ale (VA) (12oz bottle) - 8

## *Bebidas*

### Sangrias

Red with Cachaça, Lime & Mint - 7

White with Tequila, Apple & Rosemary - 7

### Gin & Tonics

Old Raj Gin & Orange-Thyme - 15.5

Tanqueray 10 Gin & Elderflower-Citrus - 15.5

Mahon Gin & Lemon-Ginger-White Pepper - 15.5

### Tecolote!

Tequila, Cava & Grapefruit - 11

Spanish Variation - Brandy & Cava, Bitters & Sugar - 9

### Spanish Old Fashioned

Rye-Membrillo Syrup-Brandy-Bitters - 15

### Vermouth

Atxa Rojo Vermut - 9

BCN Vermut - 11

### After Dinner

Qunita do Crasto Port- 9.5

Sercial Maderia Reserve, Charleston, NV - 12

PX Sherry - T' Albala Gran Reserva, 1990 - 14

## *Bebidas no Alcohólicas*

Mexican Coke (12oz) - 4.5

Iced Tea - 3.5

Espresso - 4

Cappucino - 5.5

Latte - 5.5

Hot Tea - 3.5

San Pelligrino Sparkling Water 1L - 8

Fever Tree Tonic 250ml - 2.75

## *Wines By The Bottle*

### Sparkling

Parés Baltà, Brut Cava Penedès NV - 52

Recaredo, 'Terres,' Brut Nature Gran Reserva 2014 - 85

rosé - Juvé & Camps Brut Rosé Cava - 46

rosé - Alfredo Maestro, Perdigon, Pét-Nat Rosé, VdT

Castilla y León 2019 - 62

### White

Nisia, Rueda Verejo, 2018 - 46

Viña Cartin, Valle del Salnés, Rías Baixas 2019 - 42

Bodegas Santiago Ruiz, Rias Baixas 2019 - 55

Avancia, 'Cuvee de O,' Valdeorras, 2019 - 47

Pazo de Senorans, Rías Baixas 2018 - 65

### Rosé

Bodegas Muga, Rosado, Rioja 2019 - 52

Ameztoi, 'Rubentis,' Txakoli Rosé, Getariako Txakolina

Basque Country 2019 - 55

### Red

Cellar Unio, Perlat, Monsant 2017 - 47

Alto Moncayo, 'Veraton,' Campo de Borja 2017 - 65

Alto Moncayo, 'Garnacha,' Campo de Borja 2016 - 95

Enrique Mendoza, 'La Tremenda,' Alicante 2017 - 45

Anima Negra, AN/2 VdIT Mallorca, 2017 - 70

D. Ventura 'Pena do Lobo,' Ribeira Sacra 2017 - 54

Guimaro, Vino Tinto, Ribeira Sacra 2019 - 54

Palacios Remondo, La Vendimia, Rioja 2018 - 46

Carlos Serres, Reserva, Rioja 2014 - 48

Hacienda Lopez de Haro, Reserva, Rioja 2015 - 55

La Rioja Alta, 'Vina Alberdi,' Rioja 2015 - 65.00

Muga, Reserva, Rioja, 2016 - 70

Remelluri, Reserva, Rioja 2013 - 90

La Rioja Alta, 904, Gran Reserva, 2011 - 145

La Rioja Alta, Aster, Ribera del Duero 2015 - 58

Aalto, Ribera del Duero 2016 - 105

Emilio Moro, 'Malleolus,' Ribera del Duero 2017 - 110