

# Estadio

## *Servicio de Pan v*

Housemade Bread w/ Olive Oil 4

## *Acetunas, Ajo y Pepinillos v + gf*

House Marinated Olives, Pickled Garlic & Cornichons 7

## *Quesos*

Caña de Cabra (soft goat,) Manchego (semi-firm sheep)  
Valdeon (mixed milk blue,) Membrillo & Raisin Crisps 16  
Select One Cheese 6

## *Charcuterie*

Jamon Serrano, Lomo Embuchado, Chorizo  
& House Baked Country Bread 28

## *Catalan Mato Cheese*

Fresh Housemade Cheese, Raw Honey & Grilled Bread 13

## *Summer Gazpacho v*

Tomato, Cucumber, Garlic, Sherry Vinegar & Olive Oil 11

## *Arugula Salad with Jamon Serrano gf*

Cucumber, Honeycrisp Apple, Manchego, Piquillo Pepper and  
Sherry Mustard Vinaigrette 13

## *Burrata Salad with Cherry Tomatoes gf*

Burrata on a bed of mixed greens with cherry tomatoes,  
onion, and basil served with a sherry and pomegranate  
emulsion 13

## *Croquetas*

Jamon, Piquillo Pepper Emulsion & Pickles 10  
Wild Mushroom, Arugula & Roasted Red Pepper 10

## *Montaditos ~ open faced sandwich*

Pan con Tomate 8  
Pan con Tomate w/ Jamon Serrano & Manchego Cheese 12  
Heirloom Tomato w/ Goat Cheese & Salsa Verde 11  
Smoked Duck w/ Caramelized Shallot & Foie Mousse 14

## *Bocadillos ~ lil sandwich*

Chorizo & Idiazabal 6.5  
Crispy Pork Belly with Pickled Shishitos & Aioli 7

## *Shishito Peppers v + gf*

Blistered Peppers with Sea Salt & Vinaigrette 9.5

## *Patatas Bravas v*

Fingerling Potatoes, Bravas Sauce & Alioli 12

## *Sautéed Asparagus*

Maitake Mushroom & Tarragon-Butter Emulsion 14

## *Crispy Cauliflower v*

Smoked Eggplant Tahini Sauce & Pickled Turnips 13

## *Sweet Summer Corn*

Pan Seared w/ Alioli, Cilantro, Manchego,  
Piment d'Espelette, Lime - 12.5

## *Bomba Rice*

Creamy Rice w/ Mushrooms, Scallions, Manchego &  
Truffle Butter 16

## *Tortilla Espanola gf*

Olive Oil, Onion, Potato, Sweet & Hot Peppers, Alioli 15

## *Baby Chorizos*

Housemade Potato Chips & Curry Sauce 13

## *Grilled Octopus gf*

Cannellini Bean Salad w/ Celery & Capers, Piquillo  
Pepper Emulsion 15

## *Shrimp Ajillo*

Garlic, Parsley, Lemon, Red Chili & Country Bread 18

## *Sautéed Soft Shell Crab w/ Mussels*

With Saffron Broth & Ragout of Fennel & Tomato 21

## *Rhode Island Calamari a la Plancha*

Olive Oil, Garlic, Salsa Verde & Country Bread 16

## *Steamed PEI Mussels*

Chorizo Chistorra, Shallots, Country Bread, Garlic,  
White Wine & Old Bay Cream 17

## *Seared Atlantic Salmon & Verduras gf*

w/ Baby Green & Gold Zucchini, Corn, Scallions,  
Mushroom, Baby Kale & Fennel Cream 21

## *Spiced Grilled Chicken gf*

Basmati Rice, Napa Cabbage Salad &  
Salsa Loca (Garlic, Cilantro, Labne & Jalepeño 18

## *Hanger Steak gf*

Cherry Tomato Panzanella, Mojo Verde Sauce w/ Lime,  
Garlic, Cilantro 21

## *Espumante* | SPARKLING

Parés Baltà, Brut Cava, Penedès NV - 12

## *Blanco* | WHITE

Bodegas Viña Cartin, Rías Baixas - 13

Protos Verdejo, Rueda - 12

Finca Allende Viura, Rioja - 13

## *Rosado* | ROSÉ

Ostatu, Rosado, Tempranillo y Garnacha, Rioja - 12

Amextoi *Rubentis* Txakoli Rosé, Hondarribi Beltza

Basque Country - 14

## *Tinto* | RED

Mesquida Mora, 'Sincronia,' Plà i Llevant,

Montanegro, Mallorca - 13.5

Eguren Ugarte, Reserva, Tempranillo, Rioja

Alevesa - 14

Pesquera, Condado de Hazo, Tinto Fino, Ribera del

Duero - 15

Bodegas Riojanas, 'Peñamonte,' Tinto de Toro,

Toro - 12

## *Ferez* | SHERRY

La Cigarrera, Manzanilla - 9

El Maestro Sierra Amontillado 12 yr. - 13

Emilio Hidalgo, 'Gobernador' Oloroso - 12

## *Sangria*

Red with Cachaça, Lime & Mint - 9

White with Tequila, Apple & Rosemary - 9

## *Slushito* | IS BACK!

Watermelon Jerk Slushito!

Allspice Rum, Scallion Syrup, Lime - 12

## *Gintonic* | GIN & HOUSE-MADE TONIC

Old Raj Gin & Orange-Thyme - 15.5

Mahon Gin & Lemon-Ginger-White Pepper - 15.5

## *Cerveza* | BEER

Alhambra, Reserva 1952, Strong Pale Lager

(Granada) (11.2oz bt1) - 8

Moritz (BCN)

Pale Pilsner (11.2oz bt1) - 7.5

Pilsen-Style Lager (11.2 oz bt1) - 7.5

Mahou Cinco Estrellas, Pilsen-Style Lager

(Madrid) (11.2 oz bt1) - 7.5

Hardywood Pils (VA)

Anderson Valley, Briney Melon Gose (12oz can) - 8

German-Style Pilsner (12oz bt1) - 8

Right Proper, Raised by Wolves (DC),

Dry-Hopped IPA (12oz can) - 9

Fair Winds, Ironmaster (VA) Hazy IPA (12oz can) - 8

Alhambra Roja Alhambra, Reserva Roja, Dark Lager

(Granada) (11.2oz bt1) - 8

Old Ox, Black Ox Porter (VA) (12oz can) - 8

DC Brau Full Transparency Hard Seltzer (DC)

Passionfruit-Orange-Guava - 7

## *Sidra* | BASQUE CIDER

Isastegi Sagardo Naturala

5 oz glass - 6 /// 750mL bottle - 25

## *Unos Altos* | CLASSIC HIGH BALLS

Calimocho - Red Wine & Cola - 9

Tinto de Verano - Red Wine & Lemon Soda - 9

## *Cóctel Espumoso* | SPARKLING COCKTAIL

Tecolote - Tequila & Cava, Rosemary & Grapefruit - 12

Spanish Variation - Brandy & Cava & Bitters - 12

## *Spanish Old Fashioned* | RYE

Rye, Quince, Brandy & Orange Spice Bitters - 15

## *Traditional Gintonic* | SPANISH GIN & FEVER TREE

Nordés Atlantic Galician Gin - distilled from

Albariño grapes and unique botanicals, Spanish

style on the rocks in a balloon glass - 13

## *Vermut* | VERMOUTH

Atxa Rojo Vermut (Basque Country)- 9

BCN Vermut (Catalonia) - 11

## *Port & Madeira* | FORTIFIED FROM PORTUGAL

Qunita do Crasto Port - 9.5

Sercial Maderia Reserve, Charleston, NV - 12

## *Refrescos* | SODA

Coca-Cola (12oz can) - 3.5

Diet Coke (12oz can) - 3.5

Ginger Ale (12oz can) - 3.5

Fever Tree Tonic (200mL) - 3.5

Fever Tree Club Soda (200mL) - 2.5

# Wines By The Bottle

## **ESPUMOSO – SPARKLING**

Parés Baltà, Brut Cava Penedès NV - 52  
Avinyó, Selecció La Ticota, Gran Reserva,  
Penedès NV - 75

## **ESPUMOSO ROSADO – SPARKLING ROSÉ**

Avinyó, Brut Rosé, Reserva, Penedès, 2018 - 50  
Juvé & Camps Brut Rosé Cava, Penedès NV - 55

## **BLANCO – WHITE**

### **ALBARIÑO**

Adega Marea Alta, 'Do Zoe,' Rias Baixas 2019 - 48  
Bodegas Viña Cartin, Valle del Salnés, Rías Baixas  
2019 - 49  
Bodegas La Caña, Rias Baixas 2020 - 45  
Lagar de Cervera, Rias Baixas 2020 - 50  
Do Ferreiro, Subzone Salnés, Rias Baixas 2018 - 64  
Pazo de Senorans, Rías Baixas 2018 - 65

### **CODELLO**

Avancia, 'Cuveé de O,' Valdeorras 2019 - 47  
Raul Pérez, Ultreia Saint Jacques, Bierzo 2019 - 66

### **TXAKOLI**

Ameztoi, Txakoli, Getariako Txakolina, Basque  
Country 2020- 50  
Ibarretxe Zorriketa, 'Uriondo,' , Bizkaiko Txakolina,  
Basque Country 2019 - 53

### **VERDEJO**

Nisia, Old Vines, Rueda 2020 - 42  
Bodegas Protos, Rueda 2020 - 52  
Nisia, 'Las Suertes,' Rueda 2018 - 68

### **WHITE BLENDS**

Gramona, 'Gessami,' Penedes 2019 - 50  
Anima Negra, Quíbia, Balearic Islands,  
Mallorca 2019 - 48

## **ROSÉ – ROSADO**

Bodegas Muga, Rosado, Rioja 2019 - 52  
Inazio Urruzola, Txakoli Rosé, Getariako Txakolina,  
Basque Country 2019 - 50  
Ostatu, Rosado, Rioja 2019 - 44  
Aire de Protos, Ribera del Duero, 2020 - 42  
Ameztoi, 'Rubentis,' Txakoli Rosé, Getariako  
Txakolina Basque Country 2019 - 55

## **TINTO – RED**

### **CALLET**

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

### **GARNACHA**

Cellar Unio, Perlat, Monsant 2017 - 47  
La Conreria d'Scala Dei, Black Slate 'Escaladei'  
Priorat 2018 - 58  
Alto Moncayo, 'Veraton,' Campo de Borja 2017 - 65  
Alto Moncayo, 'Garnacha,' Campo de Borja 2016 - 95

### **MENCIA**

D. Ventura 'Pena do Lobo,' Ribeira Sacra 2017 - 54  
Jose Antonio García, Unculin, Beirzo 2018 - 52  
Raul Pérez, Ultreia Saint Jacques, Bierzo 2018 - 49

### **SYRAH**

Marques de Grinón, Svmmma Varitals, Dominio de  
Valdepusa 2014 - 60

### **TEMPRANILLO – RIOJA**

Palacios Remondo, La Vendimia, Rioja 2018 - 46  
Carlos Serres, Reserva, Rioja 2014 - 48  
Eguren Ugarte, Rioja Alavesa, Rioja 2014 - 58  
La Rioja Alta, 'Vina Alberdi,' Rioja 2015 - 65  
Muga, Reserva, Rioja, 2017 - 70  
Remelluri, Reserva, Rioja 2013 - 90

### **TINTO FINO – RIBERA DEL DUERO**

Convento San Francisco, Roble del Convento, Ribera  
del Duero 2018 - 42  
Emilio Moro, Ribera del Duero 2018 - 66  
Alejandro Fernandez, Pesquera, Reserva, Ribera del  
Duero 2015 - 125  
Aalto, Ribera del Duero 2016 - 105

### **TINTA DE TORO – TORO**

Bodegas Gil Luna, 'Sin Complejos,' Toro, Tinta de Toro  
2018 - 42  
Teso La Monja, 'Romanico,' Toro 2016 - 52  
Bodega Numanthia, 'Termes,' Toro 2016 - 70  
Bodega Matsu, 'El Recio,' Toro 2018 - 54