

# Estadio

## Servicio de Pan v

Housemade Bread w/ Olive Oil 4

## Aceitunas, Ajo y Pepinillos gf v

House Marinated Olives, Pickled Garlic & Cornichons 7

## Quesos v

Caña de Cabra (soft goat,) Manchego (semi-firm sheep,)

Mahon (semi-soft cow,) Membrillo & Raisin Crisps 16

Select One Cheese 6

## Charcuterie

Jamon Serrano, Lomo Embuchado, Chorizo

& House Baked Country Bread 28

## Catalan Mató Cheese v

Fresh Housemade Cheese, Raw Honey & Grilled Bread 14

## Arugula Salad w/ Jamon Serrano gf

Cucumber, Honeycrisp Apple, Manchego, Piquillo Pepper,

Sherry - Mustard Vinaigrette 13

## Roasted Beet Salad

Belgian Endive, Orange, Mixed Greens & Idiazabal Cheese 13

## Boquerones

Anchovies w/ Vinegar & Country Bread 8

## Anchoa

Anchovies w/ Salt & Country Bread 8

## 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 y Jamon w/ Manchego Cheese 12

Roasted Beets w/ Goat Cheese & Salsa Verde 11

Smoked Duck w/ Caramelized Shallot & Foie Mousse 14

## Bocadillos ~ little sandwich

Chorizo & Idiazabal 6.5

Crispy Pork Belly w/ Pickled Shishito Alioli 7.5

## Patatas Bravas v

Fingerling Potatoes, Bravas Sauce & Alioli 12

Patatas Bravas w/ Baby Chorizos 15

## Crispy Brussels Sprouts v

Caramelized Onions, Pimentón Spiced Pine Nuts,

Sherry Currants ~ 12.5

## Fried Eggplant v

Garlic Alioli & Honey 10

## Shishito Peppers v

Blistered Peppers w/Sea Salt & Alioli 10

## Crispy Cauliflower v

Tahini - Smoked Eggplant Sauce, Pickled Turnip 13

## Grilled Ramps v

Romesco, Almonds, & Manchego Cheese ~ 17

## Bomba Rice v

Mushroom, Manchego, Scallion,& Truffle Butter 16

## Tortilla Espanola v gf

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

## Shrimp Ajillo

Garlic, Parsley, Lemon, Red Chili & Country Bread 19

## Grilled Octopus gf

Cannellini Bean Salad, Piquillo Pepper Emulsion 16

## Rhode Island Calamari a la Plancha

Olive Oil, Garlic, Salsa Verde & Country Bread 17

## Steamed PEI Mussels

Chorizo Chistorra, White Wine & Old Bay Cream 17

## Sherry-Glazed Seared Wild Maine

## Halibut

Sautéed Baby Spinach w/Chickpeas, Pepitas, Cherries, Romesco

Sauce w/ Almond 25

## Baby Chorizos

Housemade Potato Chips & Curry Sauce 13

## Spiced Grilled Chicken gf

Basmati Rice, Napa Cabbage Slaw, Salsa Loca w/ Cilantro, Labne,

Garlic 18

## Lamb Albondigas

Lamb Meatballs, Spicy Tomato Sauce & Olive Oil

Mashed Potatoes 16

## Grilled Pipe Dreams Farm Pork Chop gf

Sautéed Kale w/ Currants, Chili Butter, Lemon-Anchovy Sauce 21

## Hanger Steak

Potatoes Riojanas w/ Chorizo, Onions, & Piquillo Pepper, Valdeon

Blue Cheese Sauce 22

## Braised Short Rib

Parsnip-Potato Puree, Sautéed Baby Spinach,

Fresh Horseradish 23

## Wagyu Beef Carpaccio

Chili-Lime Sauce, Crispy Onion, Micro Cilantro 16

## Postres

Churros Españoles-Cinnamon & Sugar,

Chocolate Caliente ~11

Manchego Cheesecake, Quince Jam,

Pistachio Granola ~ 10

Pumpkin Bread Pudding w/ Vanilla Ice Cream,

Toasted Pepitas & Dark Rum-Toffee Sauce ~ 10

# Wines by the Glass

DENOMINACIÓN DE ORIGEN

## Rías Baixas x Estadio

*Estadio has teamed up with D.O. Rías Baixas to showcase the Albariño grape for spring*

**Granbazán, Etiqueta Ambar 2020 ~ 14**

*golden apple/tropical fruit/saline*

**Santiago Ruiz 2020 ~ 12**

*pear/apricot/white flowers*

**La Val 2019 ~ 11**

*citrus zest/minerality/honeysuckle*

.....

## Espumante | SPARKLING

**Parés Baltà, Brut Cava, Penedès NV ~ 12**

## Blanco | WHITE

**Garciarevalo, Casamaro, Verdejo ~ 12**

## Rosado | ROSÉ

**Izadi, Larrosa, Rioja Alavesa ~ 12**

**Amextoi 'Rubentis,' Txakoli Rosé ~ 14**

## Tinto | RED

**Eguren Ugarte, Tempranillo, Rioja Alavesa ~ 14**

**Guímaro, Mencia, Ribeira Sacra ~ 13.5**

**Condado de Haza, Tinto Fino, Ribera del Duero ~15**

**Mesquida Mora, Sincronia, Callet/Mantonegro/Gorgollasa Blend, Mallorca ~ 13**

## Jerez | SHERRY

**La Cigarrera, Manzanilla, Sanlúcar de Barrameda ~ 10**

**Cesar Florido, Cruz del Mar, Fino, Chipiona ~ 10**

**Gómez Nevado, Dorado, Sierra Morena (Córdoba) ~ 11**

**El Maestro Sierra, Amontillado, 12 Años ~ 21**

**E. Hidalgo, Gobernador, Oloroso ~ 11**

**Cesar Florido, Moscatel Dorado, Chipiona ~ 11**

## Vermut | VERMOUTH

**Priorat Natur (Catalonia) ~ 10**

**BCN Vermut (Catalonia) ~ 11**

**Atxa Rojo (Basque Country) ~ 9**

## Sangria

**Red Wine w/ Cachaça, Lime & Mint ~ 9**

**White Wine w/ Tequila, Apple & Rosemary ~ 9**

## Slushito | SLUSHEE

**Sherry Colada – Amontillado, Coconut Milk,**

**Pineapple & Lime – 12**

## Gintonic | GIN & HOUSE-MADE TONIC

**Old Raj Gin & Orange-Thyme ~ 15.5**

**Mahon Gin & Lemon-Ginger-White Pepper ~ 15.5**

**Tanqueray 10 & Elderflower-Citrus Tonic ~ 15.5**

## Traditional Gintonic | SPANISH GIN & FEVER

*TREE TONIC*

**Nordés Gin ~ cold distilled in Barcelona**

**w/ Mediterranean citrus & laurel + exotic kaffir lime,**

**cardamom & coriander**

**Spanish~style on the rocks in a balloon glass ~ 13**

## Spanish Old Fashioned | RYE

**Rye, Quince Membrillo, Spanish Brandy & Housemade Orange Spice**

**Bitters – 15**

## Unos Altos | CLASSIC HIGH BALLS

**Calimochó - Red Wine & Cola ~ 9**

**Tinto de Verano - Red Wine & Lemon Soda ~ 9**

## Cóctel Espumoso | SPARKLING COCKTAIL

**Tecolate ~ Tequila & Cava, Grapefruit & Rosemary ~ 12**

**Spanish Variation~Spanish Brandy, Cava, Bitters ~ 12**

## Cerveza | BEER

**Moritz, European Pale Lager (BCN) (11.2oz can) ~ 8**

**Von Trapp Brewing, Kölsch Style Ale (VT) (12oz can) ~ 8**

**Alhambra, Reserva 1925, Strong Pale Lager (Granada)**

**(11.2oz btl) ~ 8.5**

**3 Stars, Peppercorn Saison (DC) (12oz can) ~8**

**Right Proper, Raised by Wolves, Dry-Hop Pale Ale (DC) (12oz can) ~8**

**3 Floyds, Zombie Dust, American Pale Ale (IN) (12oz can) ~ 9**

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

## Sidra | BASQUE CIDER

**Isastegi, Sagardo Naturala, PDO Euskal Sagardoa**

**5 oz glass ~ 6 /// 750mL bottle ~ 25**

## Port & Madeira | FORTIFIED FROM PORTUGAL

**Broadbent Boal, Aged 10 Years, Madeira NV ~ 12**

**Qunita do Crasto, Late Bottle Vintage Port 2015 ~ 9.5**

## Refrescos | SODA & WATER

**Kas Lemon Soda (ESP) (330ml can) ~ 4**

**Mexican Coca-Cola (12oz btl) ~ 4.5**

**Diet Coke (12oz can) ~ 3.5**

**Ginger Ale (12oz can) ~ 3.5**

**Fever Tree Tonic Water (200ml btl) ~ 3.5**

**San Pellegrino Sparkling Water (1L btl) ~ 8**

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.