

Estadio

Para Comenzar | TO BEGIN

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,) Idiazabal (semi-firm sheep),

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

Select One Cheese 6

Charcuterie de España w/ Country Bread

Jamón Serrano 18

Jamón Serrano, Chorizo & Lomo Embuchado 28

Heirloom Tomato Gazpacho v gf

Olive Oil, Sherry Vinegar, Cucumber, Onion, Garlic, Green Grape Garnish 13

Catalan Mató Cheese v

Fresh Housemade Cheese, Raw Honey & Country Bread 14

Fresh Mozzarella Salad

Mixed Cherry Tomatoes, Basil, Onions, Croutons & Mixed Greens

w/ Sherry Pomegranate Vinaigrette 14

Roasted Beet Salad

Belgian Endive, Orange, Mixed Greens & Idiazabal Cheese 13

Boquerones o Anchoa

Pickled White Anchovies (Boquerones) & Country Bread 9

Salt-Cured Anchovies & Country Bread 9

Garbanzo Purée w/ Housemade Flatbread

Tahini, Pimentón, Lemon & Garlic w/ Cucumber Salad Garnish 14

Montaditos | OPEN-FACED SANDWICH

Pan con Tomate 8

Pan con Tomate y Jamón Serrano w/ Manchego Cheese 13

Smoked Duck w/ Caramelized Shallot & Foie Mousse 15

Pintxos | ONE-BITE SKEWERS

Chorizo Pintxo

Chorizo, Manchego & Pistachio Crusted Quince Membrillo 3

Pintxo 'Gilda'

Anchovy, Olive & Piparra Pepper 3

Bocadillos | LITTLE SANDWICH

Crispy Pork Belly w/ Pickled Shishito Alioli 8.5

Chorizo & Idiazabal 7

Croquetas | BREADED & FRIED BÉCHAMEL

Wild Mushroom, Arugula & Roasted Red Pepper 10

Jamón Serrano, Piquillo Pepper Emulsion & Pickles 10

Verduras y Huevos | VEGETABLES & EGGS

Local Sweet Spanish Corn v gf

Alioli, Manchego, Basque Chili, Cilantro & Lime 13.5

Patatas Bravas v

Fingerling Potatoes, Bravas Sauce & Alioli 12

Patatas Bravas w/ Baby Chorizos 15

Shishito Peppers v

Blistered Peppers w/Sea Salt & Alioli 11

Crispy Cauliflower v

Tahini - Smoked Eggplant Sauce, Pickled Turnip 14

Crispy Brussels Sprouts v

Caramelized Onions, Pimentón Spiced Pine Nuts,

Sherry Currants 13

Sauteéd Asparagus v gf

Wild Mushrooms, Tarragon~Pimentón Emulsion 16

Fried Eggplant v

Garlic Alioli & Honey 11

Bomba Rice v gf

Mushroom, Manchego, Scallion, & Truffle Butter 16

Tortilla Espanola v gf

Eggs, Olive Oil, Onion, Potato, Alioli, Sweet & Hot Peppers 16

Pescados & Mariscos | FISH & SHELLFISH

Bacalao Crudo

Chili Lime Sauce, Diced Avocado, Orange, Crispy Onions & Micro Cilantro 15

Shrimp Ajillo

Garlic, Parsley, Lemon, Red Chili & Country Bread 20

Rhode Island Calamari a la Plancha

Olive Oil, Garlic, Salsa Verde & Country Bread 18.5

Sherry-Glazed Seared Wild Maine Halibut

Cherry Tomatoes, Asparagus, Green Onions, Mushrooms, Corn, Baby Spinach

& Romesco Sauce w/ Almond 25

Steamed PEI Mussels

Chorizo Chistorra, White Wine & Old Bay Cream 19

Grilled Octopus gf

Cannellini Bean Salad, Piquillo Pepper Emulsion 17

Carnes | MEATS

Baby Chorizos

Housemade Potato Chips & Curry Sauce 14.5

Seared Foie Gras

Pomegranate Reduction, Strawberry Compote & Grilled Country Bread 24

Grilled Pipe Dreams Farm Pork Chop gf

Creamy Corn Salad, Chili Butter, Horseradish Sauce 23

Hanger Steak

Panzanella w/ Cherry Tomatoes, Onion & Basil, Mojo Verde Sauce 25

Spiced Grilled Chicken gf

Basmati Rice, Napa Cabbage Slaw, Salsa Loca w/ Cilantro, Labne, Garlic 18

Postres | DESSERTS

Churros Españoles-Cinnamon Sugar, Chocolate Caliente 12

Manchego Cheesecake, Quince Jam, Pistachio Granola 10

Poached Pear, White Wine & Baking Spices, Vanilla Ice

Cream, Crispy Pistachio Granola, Cinnamon Red Wine

Reduction 10

Wines by the Glass

Espumante | SPARKLING

Parés Baltà, Brut Cava, Penedès NV ~ 12.5
Naveran, Brut Rosado, Penedès 2019 ~ 12

Blanco | WHITE

Garciaevalo, Casamaro, Verdejo, Rueda ~ 12
Viña Cartin, Albariño, Rías Baixas ~ 12.5
Santiago Ruiz, Albariño, Rías Baixas ~ 13

Rosado | ROSÉ

Armas de Guerra, Rosado, Mencía, Bierzo ~ 12
Ostatu, Rosado, Rioja Alavesa ~ 12.5
Amextoi 'Rubentis,' Txakoli Rosé, Hondarribi Beltza/Hondarribi Zuri, Getariako Txakolina ~ 14

Tinto | RED

Eguren Ugarte, Tempranillo, Rioja Alavesa ~ 14
Guímaro, Mencia, Ribeira Sacra ~ 13.5
Condado de Haza, Tinto Fino, Ribera del Duero ~ 15
Pegaso, Zeta, Garnacha, Sierra de Gredos ~ 13

Jerez | SHERRY

La Cigarrera, Manzanilla, Sanlucar de Barrameda ~ 10
Hidalgo La Gitana, Alexandro, Fino, Xérès ~ 10
Gómez Nevado, Dorado, Sierra Morena (Córdoba) ~ 11
El Maestro Sierra, Amontillado, 12 Años, Xérès ~ 16
E. Hidalgo, Gobernador, Oloroso, Xérès ~ 11
Cesar Florido, Moscatel Dorado, Chipiona ~ 11
Lustau, San Emilio, Pedro Ximénez ~ 13

Port & Madeira | FORTIFIED FROM PORTUGAL

Broadbent Boal, Aged 10 Years, Madeira NV ~ 12
Quinta do Crasto, Late Bottled Vintage Port, Douro 2015 ~ 10
Taylor Fladgate, 20 Year Old Tawny Port, Oporto NV ~ 14

Sangria

Red Wine w/ Cachaça, Lime & Mint ~ 9
White Wine w/ Tequila, Apple & Rosemary ~ 9

Slushito | SLUSHEE

The Gintonic - Breckenridge Mountain Gin, Classic Tonic, Basil & Lime ~ 13

Gintonic | GIN & HOUSE-MADE TONIC

Old Raj Gin & Orange~Thyme Tonic ~ 15.5
Tanqueray 10 Gin & Elderflower~Citrus Tonic ~ 15.5
Mahon Gin & Lemon-Ginger-White Pepper Tonic ~ 15.5

Traditional Gintonic | SPANISH GIN & FEVER

TREE TONIC

Nordés Gin ~ cold distilled in Barcelona w/ Mediterranean Citrus, Laurel, Kaffir, 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

Vermut | VERMOUTH

Priorat Natur (Catalonia) ~ 12
BCN Vermut (Catalonia) ~ 12
Atxa Rojo (Basque Country) ~ 10

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, Grapefruit & Rosemary ~ 13
Spanish Variation~Spanish Brandy, Cava, Bitters ~ 13

Cerveza | BEER

Estrella Damm, European Pale Lager (BCN) (11.2oz btl) ~ 8
DC Brau, Full Count Lager (DC) (12oz can) ~ 8
Hardywood Pils, German Style Pilsner (VA) (12oz btl) ~ 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-Hopped Pale Ale (DC) (12oz can) ~ 8
Lagunitas Little Sumpin' Sumpin' Ale, Wheat Pale Ale (CA) (12oz can) ~ 8
Alhambra, Reserva Roja, Bock (Granada ESP) (11.2oz btl) ~ 10
Solace, Partly Cloudy, New England IPA (VA) (16oz can) ~ 13
Old Ox, Black Ox Porter (VA) (12oz can) ~ 8

Sidra | BASQUE CIDER

Isastegi, Sagardo Naturala, PDO Euskal Sagardoa
5 oz glass ~ 7 /// 750mL bottle ~ 28

Refrescos | SODA & WATER

San Pellegrino Sparkling Water (750ml btl) ~ 8
Kas Lemon Soda (ESP) (330ml can) ~ 5
Mexican Coca~Cola (12oz btl) ~ 6
Diet Coke (12oz can) ~ 3.5
Ginger Ale (12oz can) ~ 3.5
Fever Tree Tonic Water (200ml btl) ~ 3.5