

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

Catalan Mató Cheese v

Fresh Housemade Cheese, Raw Honey & Country Bread 14

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

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

Bocadillos | LITTLE SANDWICH

Crispy Pork Belly w/ Pickled Shishito Alioli 8.5

Chorizo & Idiazabal 7

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

Pintxo 'Gilda'

Anchovy, Olive & Piparra Pepper 3

Chorizo Pintxo

Chorizo, Manchego & Pistachio Crusted Quince Membrillo 3

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

Sautéed Kale v

Olive Oil, Garlic, Caramelized Currants, Chili Flakes 14

Crispy Cauliflower v

Tahini - Smoked Eggplant Sauce, Pickled Turnip 14

Sautéed 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

Lamb Albondigas

Lamb Meatballs, Spicy Tomato Sauce & Olive Oil

Mashed Potatoes 19

Postres | DESSERTS

Churros Españoles-Cinnamon Sugar, Chocolate Caliente 12

Manchego Cheesecake, Quince Jam, Pistachio Granola 10

Pistachio Bread Pudding, Vanilla Crème Anglaise, Candied

Pistachios, Pistachio Gelato 10

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

Wines by the Glass

Espumante | SPARKLING

Parés Baltà, Brut Cava, Penedès NV ~ 12.5

Naveran, Brut Rosado, Penedès 2019 ~ 12

Blanco | WHITE

Garciarevalo, Casamaro, Verdejo, Rueda ~ 12

Benito Santos, Godello, Monterrei ~ 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

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

Watermelon-Jerk - Jalapeño Infused White Rum, Allspice, Scallion Syrup, 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

Calimochó - 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 ESP) (11.2oz btl) ~ 8.5

Abita, Purple Haze, Raspberry Wheat Lager (LA)

(12oz btl) ~ 7.5

Bell's, Oberon, American Wheat (MI) (12oz can) ~ 7

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

Singlecut, Jane She is a Clerk, DDH IPA (NY) (16 oz can) ~ 15

Alhambra, Reserva Roja, Bock (Granada ESP) (11.2oz btl) ~10

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

San Pellegrino Sparkling Water (750ml btl) ~ 8

Kas Lemon Soda (ESP) (330ml can) ~ 5

Coca-Cola (12oz can) ~ 3.5

Diet Coke (12oz can) ~ 3.5

Ginger Ale (12oz can) ~ 3.5

Fever Tree Tonic Water (200ml btl) ~ 3.5