

# 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,) Manchego (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

### **Catalan Mató Cheese v**

Fresh Housemade Cheese, Raw Honey & Country Bread 14

### **Roasted Beet Salad**

Belgian Endive, Orange, Mixed Greens & Idiazabal Cheese 13

### **Green Salad Mixto**

Toasted Pecans, Dried Cherries, Radish, Honeycrisp Apple, Shaved Manchego & Sherry Balsamic Vinaigrette 12

### **Boquerones o Anchoa**

Pickled White Anchovies (Boquerones) & Country Bread 9

Salt-Cured Anchovies & Country Bread 9

### **Butternut Squash Soup**

Toasted Pepitas & Roasted Squash Garnish 12

## *Croquetas* | BREADED & FRIED BÉCHAMEL

**Wild Mushroom, Arugula & Roasted Red Pepper 10**

**Jamón Serrano, Piquillo Pepper Emulsion & Pickles 10**

## *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 SKEWER

### **Chorizo Pintxo**

Chorizo, Manchego & Pistachio Crusted Quince Membrillo 3

### **Pintxo 'Gilda'**

Anchovy, Olive & Piparra Pepper 3

## *Verduras y Huevos* | VEGETABLES & EGGS

### **Fried Eggplant v**

Garlic Alioli & Honey 11

### **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

### **Bomba Rice v gf**

Mushroom, Manchego, Scallion, & Truffle Butter 16

### **Crispy Brussels Sprouts v**

Caramelized Onions, Pimentón Pine Nuts, Beet-Horseradish Sauce 14

### **Tortilla Espanola v gf**

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

## *Pescados & Mariscos* | FISH & SHELLFISH

### **Bacalao Crudo**

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

### **Shrimp Ajillo**

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

### **Seared Scallops**

Butternut Squash Purée, Parsnip, Turnip, Balsamic Reduction 24

### **Rhode Island Calamari a la Plancha**

Olive Oil, Garlic, Salsa Verde & Country Bread 18.5

### **Grilled Octopus gf**

Garbanzo & Cannellini Bean Salad, Piquillo Pepper Emulsion 17

### **Steamed PEI Mussels**

Chorizo Chistorra, White Wine & Old Bay Cream 19

### **Sherry-Glazed Seared Wild Maine Halibut**

Roasted Brassicas & Mushrooms, Romesco Sauce w/ Almond 25

## *Carnes* | MEATS

### **Baby Chorizos**

House-made Potato Chips & Curry Sauce 14.5

### **Seared Foie Gras**

Pomegranate Reduction, Strawberry Compote & Grilled Country Bread 24

### **Spiced Grilled Chicken gf**

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

### **Grilled Pipe Dreams Farm Pork Chop gf**

Butternut Squash Purée, Sherry~Pomegranate Sauce, Chili Butter 24

### **Lamb Albondigas**

Lamb Meatballs, Spicy Tomato Sauce & Olive Oil Mashed Potatoes 19

### **Hanger Steak**

Patatas Riojanas, Chorizo, Valdeón Blue Cheese Sauce 25

### **Red Wine Braised Short Rib gf**

Potato~Parsnip Purée, Sautéed Spinach, Fresh Horseradish 24

## *Postres* | DESSERTS

**Churros Españoles** Cinnamon Sugar, Chocolate Caliente **12**

**Manchego Cheesecake** Quince Glaze, Pistachio Granola **10**

**Pumpkin Bread Pudding** Dark Rum Caramel, Vanilla Ice Cream, Candied Pepitas **10**

**Warm Chocolate Hazelnut Cake** Chocolate Ice Cream **10**

## Wines by the Glass

### *Espumante* | SPARKLING

Parés Baltà, Brut Cava, Xarel·lo/ Macabeu/ Parellada, Penedès NV ~ 12.5

Conquilla, Brut Rosé, Pinot Noir, Catalunya NV ~ 12

### *Blanco* | WHITE

Garcia-revalo, Casamaro, Verdejo, Rueda 2021 ~ 12

Can Sumoi, Xarel·lo, Penedès 2021 ~ 12.5

Fillaboa, Finca Monte Alto, Rías Baixas 2021 ~ 13

### *Rosado* | ROSÉ

Can Sumoi, La Rosa, Sumoll/Parellada/Xarel·lo, Penedès 2021 ~ 12.5

Amextoi 'Rubentis,' Txakoli Rosé, Hondarribi Beltza/ Hondarribi Zuri, Getariako Txakolina 2021 ~ 14

### *Tinto* | RED

Eguren Ugarte, Tempranillo, Rioja Alavesa 2015 ~ 14

Viña Sastre, Roble, Tinto Fino, Ribera del Duero 2020 ~ 15

Elias Mora, Tinta de Toro, Toro 2020 ~ 13

Poblets del Montsant, Garnatxa Negra Blend, Montsant 2020 ~ 14.5

D.Ventura, Viñas do Burato, Mencia, Ribeira Sacra 2019 ~ 13

### *Ferez* | SHERRY

Lustau, Jose Luis Gonzalez Obregan, Almacenista, Fino del Puerto, El Puerto de Santa Maria ~ 12

La Cigarrera, Manzanilla, Sanlucar de Barrameda ~ 10

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

Gómez Nevado, Dorado, Sierra Morena, Córdoba ~ 11

Lustau, Escuadrilla, Amontillado Seco, Xérès ~ 11

El Maestro Sierra, Amontillado, 12 Años, Xérès ~ 16

Díez Mérito, Bertola, Palo Cortado 12 Años, Xérès ~ 10

E. Hidalgo, Gobernador, Oloroso, Xérès ~ 11

Cesar Florido, Moscatel Dorado, Chipiona ~ 11

Díez Mérito Premartin, Pedro Ximenez, Xérès ~ 8

## *Sangria*

Red Wine w/ Cachaça, Lime & Mint ~ 9

White Wine w/ Tequila, Apple & Rosemary ~ 9

## *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 & Q

SPECTACULAR TONIC

Nordés Gin ~ cold distilled in BCN w/ Mediterranean Botanicals served Spanish~Style on the rocks in a balloon glass ~ 13

## *Spanish Old Fashioned* | RYE

Rye, Quince Membrillo, Spanish Brandy & Housemade Orange Spice Bitters – 15

## *Slushito* | SLUSHEE

Sherry Cobbler- La Cigarerra Amontillado Sherry, Diamond White Rum, Orange, Grapefruit, Powered Sugar & Raspberry Garnish ~ 13

Pear Otoño - Cinnamon-Clove-Star Anise Spiked Dry Gin, Manzanilla Sherry, Fresh Pear, Green Apple, Lemon ~ 13

## *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

## *Porron* | DRINK AT YOUR OWN RISK!

Estrella Damm, Lemon Soda, Orange Bitters ~ 17

Avinyó Petillant, Lemon Soda, Orange Bitters ~ 20

Garnacha, Lemon Soda, Angostura Bitters ~ 20

## *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

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

Singlecut, Softly Spoken Magic Spells, Imperial IPA (NY) (16oz can) ~ 15

Right Proper, Raised by Wolves, Dry-Hopped IPA (DC) (12oz can) ~ 9

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

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

Cushwa, Tenuous Pawn, American Brown Ale (MD) (12oz can) ~ 8

Left Hand, Wake Up Dead, Imperial Stout (CO) (12oz btl) ~ 9

## *Sidra* | BASQUE CIDER

Isastegi, Sagardo Naturala, PDO Euskal Sagardoa

5 oz glass ~ 7.5 /// 750mL bottle ~ 30

## *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 yr Tawny Porto, Oporto ~ 16

## *Refrescos* | SODA

San Pellegrino Sparkling Water (750ml btl) ~ 8

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

Coca-Cola/Diet Coke/Ginger Ale (12oz can) ~ 3.5