

Estadio

Para Comenzar | TO BEGIN

Servicio de Pan v

Housemade Bread w/ Olive Oil 4

Aceitunas, Ajo y Pepinillos v gf

House Marinated Olives, Pickled Garlic & Cornichons 7

Spiced Marcona Almonds v gf

Salt & Piment d'Espelette 10

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

Jamón Serrano, Piquillo Pepper Emulsion & Pickles 10

Wild Mushroom, Arugula & Roasted Red Pepper 10

Bocadillos | LITTLE SANDWICH

Chorizo & Idiazabal, Housemade Ciabatta 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

Chilled Salt Cod, Chili Lime Sauce, 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

Grilled Octopus gf

Garbanzo & Cannellini Bean Salad, Piquillo Pepper Emulsion 17

Steamed PEI Mussels

Chorizo Chistorra, White Wine & Old Bay Cream 19

Pan Roasted Wild Maine Halibut

Crispy Pappadum, Mushrooms, Cauliflower, Artichokes, Baby Spinach, Romesco Sauce w/ Almonds 25

Carnes | MEATS

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

Baby Chorizos

House-made Potato Chips & Curry Sauce 14.5

Lamb Albondigas

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

Hanger Steak

Patatas Riojanas, Chorizo, Valdeón Blue Cheese Sauce 25

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

Rossinyol de Moragas, Brut Cava, Xarelo/Macabeu 12.5
2021 Can Sumoi, Ancestral 100% Montonega, Massís del
Montmell ~14

Juvé y Camps, Rosé Brut Cava, Pinot Noir, Catalonia NV ~ 14

Blanco | WHITE

Viña Bujanda, Viura, Rioja 2019 ~ 12
Lorenzo Cochazo, Gran Cardiel, Verdejo, Rueda ~13
Forjas del Salnés, Leirana, Val do Salnés 2020 ~ 14
Ameztoi, Hondarrabi Zuri, Getariako Txakolina,
Basque Country ~13

Rosado | ROSÉ

Arrayán, Syrah/ Cabernet Sauvignon/ Garnacha, Mentrída ~12
Liquid Geography, Mencia, Bierzo 2021 ~ 13

Vino de Naranja | ORANGE WINE

Gulp, Hablo, Castilla-La Mancha 2021 ~ 12

Tinto | RED

Eguren Ugarte, Tempranillo, Rioja Alavesa 2015 ~ 14
Viña Sastre, Roble, Tinto Fino, Ribera del Duero 2020 ~15
R. Parera y J. Arnan, Pardas Sus Scrofa, Sumoll,
Penedés 2019 ~ 14

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
El Maestro Sierra, Amontillado, 12 Años, Xérès ~ 16
E. Hidalgo, Gobernador, Oloroso, Xérès ~ 11
Cesar Florido, Moscatel Dorado, Chipiona ~ 11
Williams & Humbert, Don Zoilo, Pedro Ximénez, 12yr, Xérès ~ 10

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 | SLUSHEES

Beet•Orange•Ginger – Breckenridge Mountain Gin, Beet Juice,
Orange Juice, Fresh Ginger ¡an antioxidant boost! ~13

Vintage Champagne – Champagne, Amontillado, Irish Whiskey,
Apple & Almond ~ 13

Vermut | VERMOUTH

BCN Vermut (Catalonia) ~ 12
Atxa Rojo (Basque Country) ~ 10
González Byass (Xérès) ~ 11

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

Cóctel Caliente | HOT COCKTAIL

Hot Buttered Sidra ~ Butter Washed White Rum, Basque Cider,
Brown Sugar, Ginger & Lemon ~ 13

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

Cerveza | BEER

Estrella Damm, European Pale Lager (BCN) (11.2oz btl) ~ 8
Champion, Shower Beer, Czech Pilsner (VA) (12oz can) ~ 7.5
Jack's Abby, House Lager, Landbier (MA) (12oz can) ~ 7
Union Craft, Cold Pro, Tangerine Gose (MD) (12oz can) ~ 7
Harpoon, UFO White, Witbier (MA) (12oz can) ~ 8
Port City, Monumental, IPA (VA) (12oz btl) ~ 8
RAR, Pulp, American IPA (MD) (12oz can) ~ 9
Firestone Walker, Mind Haze, Hazy IPA (CA) (12oz can) ~ 9
Abita, Mardi Gras Bock, MaiBock (LA) (12oz btl) ~ 7.5
Alhambra, Reserva 1925, Strong Pale Lager (Granada ESP)
(11.2oz btl) ~ 8.5
Alhambra, Reserva Roja, Bock (Granada ESP) (11.2oz btl) ~10
Left Hand, Nitro, Milk Stout (CO) (13.65oz can) ~ 9
Schloss Eggenberg, Fastenbier, Non-Alcoholic Pilsner (GR) ~ 7.5

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
Coca-Cola/Diet Coke/Ginger Ale (12oz can) ~ 3.5
Kas Lemon Soda (ESP) (330ml can) ~ 5