

CHARCUTERÍA

TASTING

IBÉRICO
\$38

choose three Ibérico meats

GRAND IBÉRICO
\$54

five meats

JAMÓN SERRANO.....	9
JAMÓN IBÉRICO.....	14
PALETA IBÉRICO DE BELLOTA.....	14
LOMO IBÉRICO.....	14
CHORIZO IBÉRICO DE BELLOTA.....	13
JAMÓN DE PATO.....	15

ALL PORTIONS 1oz

QUESOS

EACH CHEESE \$6

served with seasonal accompaniments

ALL SIX \$32

served with seasonal accompaniments

CHOOSE THREE \$17

served with seasonal accompaniments

KM39

pasteurized cow's milk,
aged 16 months.

Galicia, Spain

MANCHEGO D.O.P.

firm, pasteurized sheep's milk,
aged 3 months.

La Mancha, Spain

MAHÓN D.O.

semi-firm, cow's milk,
aged 3 months.

Menorca, Spain

IBÉRICO

pasteurized sheep, cow, and goat's milk,
semi-firm, aged 3 months.

La Mancha, Spain

VALDEÓN BLEU

semi-firm, pasteurized
cow's and goat's milk.

León, Spain

CAÑA DE CABRA

soft-ripened, pasteurized goat's milk,
aged 21 days.

Murcia, Spain

TAPAS

MARINATED SPANISH OLIVES.....	6	CROQUETAS DE IBÉRICO...12	crispy bechamel-filled Ibérico fritters, sofrito aioli.	BISTEC.....	20	
MARCONA ALMONDS.....	5	COCA CON SETA.....	16	mushroom flatbread, black truffle, pickled red onion, mozzarella, provolone.	COSTILLAS.....	13
PEPPADEW PEPPERS.....	8	PESCADO A LA PARILLA..	20	salmon, harissa sauce, spaghetti squash, kale.	BRAISED VEAL SHANK RAVIOLI.....	13
PAN CON TOMATE.....	6	PULPO.....	18	Spanish octopus, flamenco sauce, marble potatoes, andalucia olives.	Rioja cream, veal demi-glace, black truffle crème fraîche, roasted wild mushrooms.	
add boquerones +7		GAMBAS AL AJILLO.....	16	Patagonian red shrimp, sherry garlic butter sauce, grilled sourdough.		
add house-made ricotta +8		EMPANADAS DE CARNE...12	braised beef short rib, Mahón, salsa verde, crème fraîche.			
add Jamón Ibérico +14		PORK CHEEK TACOS.....	11	braised pork, grilled corn salsa, avocado crema, cilantro, lime.		
B.W.D.....	10	ALBONDIGAS.....	11	pork meatballs, cascabel chili crema.		
applewood bacon, medjool dates, Ibérico cheese, walnut, romesco sauce.		IBÉRICO MAC 'N' CHEESE..	11	garganelli, Mahón garlic cream, gremolata charcuteria.		
ENSALADA DE MANZANA...12		LOMO*.....	14	seared pork tenderloin, aioli, grapefruit mojo, Ibérico cheese, potato hay.		
local greens, apples, Ibérico cheese, pepitas, scallion vinaigrette.		TOCINO.....	12	braised and seared pork belly, apple guajillo emulsion, apple, mustard seed.		
ALCACHOFAS MARINADAS..13						
grilled & marinated artichokes, black garlic aioli, anchovy gremolata.						
BROCCOLINI.....	11					
grilled broccolini, beurre monté, herb chèvre, pimentón oil.						
PATATAS BRAVAS.....	9					
crispy potatoes, salsa bravas, aioli.						
HONGOS.....	12					
roasted wild mushrooms, garlic, herbs, Amontillado sherry, crispy shallots.						
BRUSSELS.....	13					
brussels sprouts, golden raisin glaze, pasa escabeche, cracked pepper, pepita crumble.						
COLIFLOR.....	13					
vadouvan roasted cauliflower, crispy kale, rioja onion chutney, garlic puree, pistachio.						

RACIONES

WAGYU & BERKSHIRE BURGER*.....	22
100% Wagyu patty, Berkshire pork belly, Mahón Cheese, garlic aioli, escabeche, toasted brioche.	
HUEVO CON TRUFA*...18	
slow-braised pork cheeks, poached egg, black truffle paté, sourdough. add foie gras +12	
PAELLA.....	35
bomba rice, chicken, argentinian red shrimp, chorizo, seasonal vegetables. (serves 2-3)	

SUCKLING PIG

\$95 pp, 6+ guests
72-hour notice required
Inquire for details

CHG CASTELLUCCI
HOSPITALITY GROUP



MUJŌ

SUGO

JAMÓN, TAPAS Y BEBIDAS

THE IBERIAN PIG

121 SYCAMORE STREET

WINE BY THE GLASS

SPARKLING

MAS FI CAVA, BRUT <i>Xarel-lo, Macabeo, Parellada</i> — Penedès, Spain.....	11/44
POEMA CAVA, ROSÉ <i>Trepat</i> — Conca de Barbera, Spain	11/44

ROSÉ

MAS ASI <i>Garnacha, Tempranillo</i> — Rioja, Spain.....	12/48
CASA ROJO “HARU” <i>Monastrell, Garnacha</i> — Murcia, Spain	14/56

WHITE

GAINTZA <i>Txakolina</i> — Getariako, Spain	14/56
MAS ASI <i>Alvarinho</i> — Vinho Regional Minho, Portugal	12/48
LA VINYETA “PIPA” <i>Malvasia</i> — Empordà, Spain	14/56
YLLERA <i>Verdejo, Sauvignon Blanc</i> — Rueda, Spain.....	13/52
BODEGAS CAMPILLO “EL SUEÑO” RIOJA BLANCA <i>Viura, chardonnay</i> — Rioja, Spain.....	13/52

RED

LA FLORIDA <i>Mencia</i> — Bierzo, Spain	13/52
MAS ASI <i>Tempranillo</i> — Rioja, Spain	12/48
VIÑA BUJANDA RESERVA <i>Tempranillo</i> — Rioja, Spain	13/52
JORGE ORDÓÑEZ “BODEGAS BRECA” <i>Garnacha</i> — Catalayud, Spain.....	14/56
VIZCARRA SENDA DEL ORO <i>Tempranillo</i> — Ribera del Duero, Spain.....	16/64
LAVIA <i>Monastrell</i> — Murcia, Spain.....	14/56
TORRES “GRAN CORONAS” <i>Cabernet Sauvignon, Tempranillo</i> — Penedès, Spain.....	16/64
LA CARTUJA <i>Garnacha, Mazuelo</i> — Priorat, Spain.....	15/60

BEBIDAS

FORBIDDEN FRUIT..... 15 <i>green apple house-infused vodka, apple cider syrup, Nonino.</i>	MISSIONS FOR AGAVE..... 14 <i>Tequila, Torres 10 yr brandy, lime juice, mulling spice syrup.</i>	THE IBERIAN OLD-FASHIONED... 12 <i>Benton's bacon house-infused Dickel rye, organic maple syrup, Angostura bitters.</i>
A BREEZE FROM SAN LUCAR . 12 <i>Smoke Lab vodka, Manzanilla sherry, chamomile, orange bitters.</i>	SMOKE SIGNALS 16 <i>Aprendiz Mezcal, Lustau Amontillado, Tizio Rosso, toasted cinnamon.</i>	PERFECTLY FINO 16 <i>Piggyback bourbon, Cocchi Americano, fino, almond bitters.</i>
DOWN THE RABBIT HOLE..... 15 <i>Gin Mare, elderflower, basil, lavender, crème de violette, cava.</i>	BUENA FORTUNA..... 15 <i>Ron Zacapa 23, Tawny port, saffron liqueur, lemon juice.</i>	CAMINO BOSQUE..... 15 <i>Rittenhouse rye, fernet branca, licor 43, orange bitters.</i>
	HOUSE SANGRIA 9 <i>liter 34 (add brandy +5/+20)</i>	

SPIRIT FREE

TWO TONE TIPS..... 8 <i>cherry, white pepper, apple shrub, lemon, soda.</i>
HAND-SPUN SUNSHINE..... 8 <i>pineapple, tarragon, lime, orgeat, saline.</i>
ODDBIRD - BLANC DE BLANC - 8oz 15 <i>zero proof 0.5%abv sparkling wine.</i>
WITCHY KOMBUCHY 6 <ul style="list-style-type: none">• ginger-apricot• honey jalapeño lemonade• elderberry lemon• heritage apple cider
SAN PELLEGRINO 6
AQUA PANNA..... 6
PERRIER..... 4

CERVEZA

BOTTLES & CANS

ESTRELLA DAMM - Lager.....	8
BOLD MONK BREWING CO. - Walk on Water, Witbier.	8
MOODY TONGUE - Steeped Emperor, Lemon Saison ...	8
3 TAVERNS - Prince of Pilsen, Pilsner	8
CREATURE COMFORTS - Tropicalia, IPA	8



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