

# VEGETARIAN

# QUESOS

**EACH CHEESE \$6**

*served with seasonal accompaniments*

**ALL SIX \$32**

*served with seasonal accompaniments*

**CHOOSE THREE \$17**

*served with seasonal accompaniments*

**MANCHEGO D.O.P.**

*firm, pasteurized sheep's milk, aged 3 months. La Mancha, Spain*

**KM39**

*pasteurized cow's milk, aged 16 months. Galicia, Spain*

**MAHÓN D.O.**

*semi-firm, pasteurized cow's milk, aged 3 months. Menorca, Spain*

**VALDEÓN BLEU**

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

**LA DAMA SAGRADA**

*raw goat's milk, aged 6 months. La Mancha, Spain*

**MURCIA AL VINO**

*semi-firm, pasteurized goat's milk, aged 3 months. Murcia, Spain*

# TAPAS

<b>MARINATED SPANISH OLIVES</b> .....	6
<b>MARCONA ALMONDS</b> .....	5
<b>PEPPADEW PEPPERS</b> .....	8
<i>goat cheese stuffed peppers.</i>	
<b>PAN CON TOMATE</b> .....	6
<i>rustic bread, tomato. add whipped ricotta +8</i>	
<b>ENSALADA DE FRESAS</b> .....	11
<i>spinach, strawberries, Valdeón bleu, candied walnut, cucumber, scallion vinaigrette.</i>	
<b>PATATAS BRAVAS</b> .....	9
<i>crispy potatoes, salsa bravas, aioli.</i>	
<b>BROCCOLINI</b> .....	11
<i>grilled broccolini, herb chèvre, pimentón oil.</i>	
<b>COCA CON SETA</b> .....	15
<i>mushroom flatbread, black truffle, pickled red onion, mozzarella, provolone.</i>	
<b>MAC N' CHEESE</b> .....	11
<i>garganelli, Mahón garlic cream.</i>	
<b>PASTA CON HONGOS</b> .....	13
<i>garganelli, shiitake cream, wild mushrooms, poached egg, black truffle.</i>	
<b>HONGOS</b> .....	12
<i>roasted wild mushrooms, garlic, herbs, amontillado sherry, crispy shallot.</i>	
<b>BRUSSELS</b> .....	13
<i>sautéed brussels sprouts, golden raisin, gochugaru romesco, pickled peppers.</i>	



MUJŌ



JAMÓN, TAPAS Y BEBIDAS

THE IBERIAN PIG

121 SYCAMORE STREET

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# GLUTEN FREE

## TAPAS

MARINATED SPANISH OLIVES .....	6
MARCONA ALMONDS .....	5
PEPPADEW PEPPERS .....	8
<i>goat cheese stuffed peppers.</i>	
B.W.D. ....	10
<i>applewood bacon-wrapped Medjool dates, Manchego cheese, walnut, romesco sauce.</i>	
ENSALADA DE FRESAS .....	15
<i>spinach, strawberries, Valdeón bleu, candied walnut, cucumber, scallion vinaigrette.</i>	
BROCCOLINI .....	11
<i>grilled broccolini, beurre monte, herb chèvre, pimentón oil.</i>	
HONGOS .....	12
<i>roasted wild mushrooms, garlic, herbs, amontillado sherry, crispy shallot.</i>	
PATATAS BRAVAS .....	9
<i>crispy potatoes, salsa bravas, aioli.</i>	
COCA CON SETA .....	15
<i>mushroom flatbread, black truffle, pickled red onion, mozzarella, provolone.</i>	
FRITURAS DE CANGREJO .....	16
<i>cornmeal crab fritters, jicama fennel petit salad, sofrito remoulade.</i>	
PESCADO A LA PARILLA .....	19
<i>market fish, watercress pesto, roast mushrooms, mirin-poached pearl onions peas.</i>	
PULPO .....	17
<i>sweet onion soubise, fava bean and leek romesco, citrus.</i>	
LOMO* .....	14
<i>seared pork tenderloin, aioli, grapefruit mojo, Manchego, potato hay</i>	
BISTEC* .....	19
<i>flatiron, spinach, papas criollas, km39 tuile, green peppercorn butter.</i>	
BRUSSELS .....	13
<i>sautéed brussels sprouts, golden raisin, gochugaru romesco, pickled peppers.</i>	

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**CHOOSE THREE\* \$17**  
**ALL SIX\* \$32**

*\*All portions 1oz. Served with seasonal accompaniments.*

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*La Mancha, Spain*

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**MURCIA AL VINO**  
*semi-firm, pasteurized goat's milk, aged 3 months.*  
*Murcia, Spain*

**VALDEÓN BLEU**  
*semi-firm, pasteurized cow and goat milk.*  
*León, Spain*

## RACIONES

BURGER* .....	19
<i>Wagyu ground beef, Mahon, Doux South pickle, salsa secreta, patatas bravas.</i>	
HUEVO CON TRUFA .....	15
<i>slow braised pork cheeks, poached egg, black truffle paté, gluten free bread.</i>	
<i>(add foie gras +12)</i>	
PAELLA .....	35
<i>Bomba rice, Patagonian red shrimp, mussels, squid, seasonal vegetables.</i>	
<i>(serves 2-3)</i>	

## CHARCUTERÍA

ALL PORTIONS  
1oz

### TASTING

#### IBÉRICO

\$38

*choose three Ibérico meats*

#### GRAND IBÉRICO

\$54

*all five Ibérico meats*

JAMÓN SERRANO .....	9
JAMÓN IBÉRICO .....	14
PALETA IBÉRICO DE BELLOTA ....	14
LOMO IBÉRICO .....	14
CHORIZO IBÉRICO DE BELLOTA ..	13
SPOTTED TROTTER SALCHICHON	14