

# CHARCUTERÍA

## TASTING

**IBÉRICO**  
\$38

choose three ibérico meats

**GRAND IBÉRICO**

\$54

five meats

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

ALL PORTIONS 1oz

# QUESOS

**EACH CHEESE \$6**

served with seasonal accompaniments

**MANCHEGO D.O.P.**

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

*La Mancha, Spain*

**IDIAZABAL**

firm, raw sheep's milk.  
aged 8 months.

*Basque Country*

**CHOOSE THREE \$17**

served with seasonal accompaniments

**KM 39**

hard, pasteurized cow's milk.  
aged 16 months.

*Galicia, Spain*

**VALDEÓN**

pasteurized cow and goat blue cheese.

*Leon, Spain*

**ALL SIX \$32**

served with seasonal accompaniments

**CAÑA DE CABRA**

soft-ripened, pasteurized  
goat's milk.

*Murcia, Spain*

**MAHÓN D.O.**

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

*Menorca, Spain*

# TAPAS

## MARINATED SPANISH

<b>OLIVES</b> .....	6
<b>MARCONA ALMONDS</b> .....	5
<b>GILDA</b> .....	6
skewers of olive, boquerones, guindilla pepper.	
<b>B.W.D.</b> .....	12
applewood bacon wrapped medjool dates, manchego, walnut, hazelnut romesco, px.	
<b>PAN CON TOMATE</b> .....	6
rustic bread, tomato. (add boquerones +4, burrata +8, jamón ibérico +14)	
<b>ENSALADA DE NARANJA</b> ...	13
fennel, chicory, orange vinaigrette, candied olive, marcona almond, mint.	
<b>ENSALADA DE PERA</b> .....	13
local greens, roasted pears, candied walnuts, valdeon, sherry cinnamon vinaigrette.	
<b>BRÓCCOLINI</b> .....	12
lemon herb butter, garbanzo puree, red chimichurri.	
<b>ZANAHORIAS</b> .....	12
roasted carrots, spiced carrot emulsion, coconut milk, scallion, black garlic.	
<b>TARTA DE VERDURAS</b> .....	11
puff pastry, mushroom duxelles, broccolini, tomato, chèvre, caramelized onion.	
<b>PATATAS BRAVAS</b> .....	11
fried potatoes, salsa brava, aioli.	
<b>PIQUILLO RELLENO</b> .....	14
herbed goat cheese, stuffed piquillo peppers, medjool date, dukkah, px.	
<b>COCA CON SETA</b> .....	17
roasted mushroom flatbread, black truffle, pickled red onion, shiitake crema, mozzarella, provolone.	

<b>IBÉRICO CROQUETAS</b> .....	12
bechamel, ibérico, sofrito aioli.	
<b>BIKINI</b> .....	11
grilled cheese, jamón ibérico, black truffle, white bread.	
<b>ALBONDIGAS</b> .....	11
berkshire pork meatballs, cascabel chili créma.	
<b>GAMBAS AL AJILLO</b> .....	17
argentinian red shrimp, sherry garlic butter sauce, grilled sourdough.	
<b>MEJILLONES*</b> .....	14
marshall cove mussels, caper sofrito, amontillado créma, tostada al ajillo.	
<b>SALMÓN*</b> .....	18
patagonian salmon filet, saffron cava cream, smoked trout roe, chermoula.	
<b>PULPO</b> .....	19
spanish octopus, piquillo emulsion, canary island potatoes, pistou, crispy garlic.	
<b>LANGOSTA</b> .....	27
maine lobster tail, cava, sofrito crema, sourdough, lemon.	
<b>IBÉRICO MAC N CHEESE</b> ...	11
garganelli, mahón, gremolata, crispy jamón.	
<b>RISOTTO</b> .....	15
bomba rice, braised pork cheeks, idiazabal, roasted wild mushrooms, migas.	
<b>EMPANADAS DE CARNE</b> ...	13
braised short rib, mahón, salsa verde, crème fraîche.	
<b>PORK CHEEK TACOS</b> .....	11
grilled corn salsa, avocado créma, lime.	

<b>LOMO*</b> .....	16
pork tenderloin, aioli, mojo rojo, manchego, potato hay.	
<b>CORDERO</b> .....	19
lamb chops, aji amarillo, bordelaise, dukkah, lemon balm.	
<b>COSTILLAS</b> .....	14
grilled st. louis pork ribs, pimentón glaze, pedro ximénez.	
<b>BISTEC*</b> .....	24
wagyu sirloin, hazelnut romesco, chimichurri.	

## RACIONES

<b>WAGYU &amp; BERKSHIRE BURGER*</b> .....	22
wagyu, berkshire pork belly, mahón cheese, aioli, escabeche, toasted brioche.	
<b>PAELLA (serves 2)</b> .....	35
bomba rice, chicken, argentinian red shrimp, chorizo, seasonal vegetables. (add lobster tail +22)	

## SUCKLING PIG

6+ guests, market price

72-hour notice required  
inquire for details

**CHG** CASTELLUCCI  
HOSPITALITY GROUP



MUJŌ

**SUGO**

JAMÓN, TAPAS Y BEBIDAS

THE IBERIAN PIG

607 OVERTON STREET

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

# WINE BY THE GLASS

## SPARKLING

MAS FI <i>Xarel-lo, Macabeo, Parellada</i> – Penedès, Spain.....	10
RAVENTÓS I BLANC DE NIT, ROSE <i>Xarel-lo, Macabeo, Parellada, Monastrell</i> – Conca del Riu Anoia, Spain.....	16
BILLECART-SALMON BRUT <i>Pinot Meunier, Chardonnay</i> – Champagne, France.....	25
PORRON SERVICE <i>traditional spanish decanter for sharing</i> .....	25

## ROSÉ

MÁS ASÍ <i>Garnacha</i> – Rioja, Spain.....	12
REZABAL <i>Hondarrabi Beltza, Hondarrabi Zuri</i> – Getariako Txakolina, Spain.....	14

## WHITE

### GAINTZA TXAKOLINA

<i>Hondarrabi Zuri, Hondarrabi Beltza</i> – Getariako Txakolina, Spain.....	13
MÁS ASÍ <i>Alvarinho</i> – Monção, Portugal.....	12
MARTINSANCHO <i>Verdejo</i> – Rueda, Spain.....	13
PRISMA <i>Sauvignon Blanc</i> – Casablanca Valley, Chile.....	12
CARL GRAFF <i>Riesling Spätlese</i> – Graacher Himmelreich, Germany.....	14
POLVORETA <i>Godello</i> – Bierzo, Spain.....	13
DAOU <i>Chardonnay</i> – Paso Robles, California.....	16

## RED

GUIMARA <i>Mencia</i> – Ribeira Sacra, Spain.....	15
COOPER HILL <i>Pinot Noir</i> – Willamette Valley, Oregon.....	18
MÁS ASÍ <i>Tempranillo</i> – Rioja, Spain.....	12
VIÑA BUJANDA <i>Tempranillo</i> – Rioja, Spain.....	13
LA CARTUJA <i>Garnacha, Mazuelo</i> – Priorat, Spain.....	15
VIZCARRA ‘SENDA DEL ORO’ <i>Tempranillo</i> – Ribera del Duero, Spain.....	14
CATENA APPELLATION AGRELO <i>Cabernet Sauvignon</i> – Mendoza, Argentina.....	15
EL ENEMIGO <i>Malbec</i> – Mendoza, Argentina.....	16

# BEBIDAS

HOUSE SANGRIA..... 9 liter 34 (add brandy +5/20)	THE IBERIAN OLD FASHIONED..... 12 benton’s bacon infused george dickel rye, organic maple syrup, angostura bitters, expression of orange & lemon.	BRASS MONKEY..... 14 monkey 47 gin, tonic, dehydrated lemon, star anise, juniper berry.
PAPER MACHETE..... 14 vodka, lavender, saler’s, lemon, honey, cava.	FOX IN THE HENHOUSE..... 14 rye, benedictine, cognac, manzanilla, vermouth, orange bitters.	AMIGO, THE DEVIL..... 12 vodka, passionfruit, habanero lime.
MEET ME IN OAXACA..... 12 mezcal, allspice dram, falernum, peychaud’s, grapefruit, lemon.	O’ VALENCIA!..... 14 reposado tequila, fino sherry, licor 43, cold brew.	SO FRESA, SO CLEAN..... 12 tequila, strega, lemon, strawberry, rosemary.

# SPIRIT FREE

APRIL COME, SHE WILL..... 8 hibiscus, basil, honey, lime, rose.	ACQUA PANNA..... 8	SAN PELLEGRINO..... 8	PERRIER..... 4
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# CERVEZA

## BOTTLE & CAN

ESTRELLA DAMM - Lager.....	8
BEARDED IRIS - Pep Talk, Pilsner.....	7
BLACKBERRY FARMS- Saison.....	7
HI-WIRE - Bed of Nails, Brown Ale.....	7
MONDAY NIGHT - Slap Fight, IPA.....	6