

# CHARCUTERÍA

## TASTING

IBÉRICO  
38

choose three ibérico meats

GRAND IBÉRICO

54

five meats

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

ALL PORTIONS 1oz

# QUESOS

EACH CHEESE 6

CHOOSE THREE 17

ALL SIX 32

**CAÑA DE CABRA**  
soft-ripened, pasteurized goat's milk,  
aged 21 days  
Murcia, Spain

**VALDEÓN BLEU**  
semi-firm, pasteurized cow's and  
goat's milk, aged 2 months  
León, Spain

**KM39**  
firm, pasteurized cow's milk,  
aged 16 months  
Galicia, Spain

**ARZÚA-ULLOA D.O.P.**  
soft, pasteurized cow's milk,  
aged 15 days  
Galicia, Spain

**MAHÓN D.O.**  
semi-firm, cow's milk,  
aged 3 months  
Menorca, Spain

**MANCHEGO D.O.P.**  
firm, pasteurized sheep's milk,  
aged 3 months  
La Mancha, Spain

# TAPAS

## MARINATED SPANISH

OLIVES.....	6
MARCONA ALMONDS.....	5
PEPPADEW PEPPERS.....	8
goat cheese stuffed peppers, pedro ximénez	
ESCABECHE DE MEJILLONES.....	10
chilled marinated mussels, chistora aioli, allium ash, dill, rustic bread	
PAN CON TOMATE.....	6
rustic bread, tomato (boquerones +4, burrata +8, jamón ibérico +14)	
B.W.D.....	10
applewood bacon, medjool dates, manchego cheese, walnut, romesco, pedro ximénez	
ENSALADA DE FRESA.....	12
baby gem, red leaf lettuce, strawberries, gotas de cabra, sherry vinaigrette, watermelon radish, spiced pecans	
COLES DE BRUSELAS.....	13
brussels sprouts, golden raisin glaze, pasa escabeche, cracked pepper, pepita crumble	
BROCCOLINI.....	12
allium crema, km39, crispy garlic	
ZANAHORIAS.....	11
baby carrots, black garlic agridulce, salted pistachio, asado pepper purée	
PATATAS BRAVAS.....	10
crispy potatoes, salsa brava, aioli	
CROQUETAS DE IBÉRICO.....	12
bechamel, jamón ibérico, sofrito aioli	

COCA CON SETA.....	17
roasted mushroom flatbread, black truffle, pickled red onion, shiitake crema, mozzarella, provolone	
ALBONDIGAS.....	11
berkshire pork meatballs, cascabel chili crema	
CHORIPÁN.....	11
chistorra sausage, sesame brioche, garlic aioli, chimichurri	
GAMBAS AL AJILLO.....	17
argentinian red shrimp, sherry garlic butter sauce, grilled sourdough	
PULPO.....	18
spanish octopus, flamenca sauce, marble potatoes, andalucia olives	
VIEIRAS.....	21
diver scallops, carrot emulsion, baby carrots, pistachio dill pesto	
LANGOSTA.....	28
lobster tail, sofrito crema, piquillo peppers, sourdough, grilled lemon	
PESCADO.....	19
king salmon, corn & fava bean succotash, confit tomato, sourdough almond migas, saffron crema	
IBÉRICO MAC N CHEESE... ..	12
garganelli, mahón cheese, gremolata, crispy jamón	
RAVIOLI DE HONGOS....	13
cava leek crema, mushrooms, spring peas	
EMPANADAS DE CARNE ... ..	12
braised beef short rib, mahón, salsa verde, crème fraiche	

PORK CHEEK TACOS.....	12
braised pork, grilled corn salsa, avocado crema, cilantro, lime	
LOMO*.....	15
pork tenderloin, aioli, grapefruit mojo, manchego, potato hay	
BISONTE.....	22
bison short rib, saffron potato purée, confit carrot, enebro demi	
COSTILLAS.....	13
grilled st. louis pork ribs, pimentón glaze, pedro ximénez	
BISTEC*.....	23
wagyu sirloin, caper chimichurri, confit potatoes, crispy shallots	

## RACIONES

WAGYU & BERKSHIRE BURGER*.....	22
wagyu, berkshire pork belly, mahón cheese, aioli, escabeche, toasted brioche	
PAELLA.....	35
bomba rice, chicken, argentinian red shrimp, chorizo, seasonal vegetables serves 2-3 (add lobster tail +22)	

## SUCKLING PIG

95 pp, 6+ guests

72 - hour notice required

Inquire for details

CHG CASTELLUCCI  
HOSPITALITY GROUP



MUJŌ



JAMÓN, TAPAS Y BEBIDAS

THE IBERIAN PIG

3150 ROSWELL ROAD

\*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 . . . . .	11
NAVERAN BRUT ROSÉ <i>Pinot Noir, Parellada</i> — Penedès, Spain . . . . .	13

## ROSÉ

MÁS ASÍ <i>Garnacha, Tempranillo</i> — Rioja, Spain . . . . .	12
CASA ROJO ‘HARU’ <i>Monastrell, Garnacha</i> — Jumilla, Spain . . . . .	14

## WHITE

GAINTZA TXAKOLINA <i>Hondarrabi Zuri</i> — Getariako Txakolina, Spain . . . . .	13
MÁS ASÍ <i>Alvarinho</i> — Vinho Regional Minho, Portugal . . . . .	12
PRISMA <i>Sauvignon Blanc</i> — Casablanca Valley, Chile . . . . .	13
CARL GRAFF <i>Riesling Spätlese</i> — Graacher Himmelreich, Germany . . . . .	15
CVNE MONOPOLE <i>Viura</i> — Rioja, Spain . . . . .	13
DAOU <i>Chardonnay</i> — Paso Robles, California . . . . .	16

## RED

TILENUS <i>Mencia</i> — Bierzo, Spain . . . . .	12
KEN WRIGHT CELLARS <i>Pinot Noir</i> — Willamette Valley, Oregon . . . . .	18
MÁS ASÍ <i>Tempranillo</i> — Rioja, Spain . . . . .	12
VIÑA BUJANDA <i>Tempranillo</i> — Rioja, Spain . . . . .	14
LA CARTUJA <i>Garnacha, Mazuelo</i> — Priorat, Spain . . . . .	15
VIZCARRA ‘SENDA DEL ORO’ <i>Tempranillo</i> — Ribera del Duero, Spain . . . . .	15
TORRES GRAN CORONAS RESERVA <i>Cabernet Sauvignon, Tempranillo</i> — Penedès, Spain . . . . .	15
TEXTBOOK <i>Cabernet Sauvignon</i> — Paso Robles, California . . . . .	16
PIZZELLA FAMILY ‘LA POSTA’ <i>Malbec</i> — Mendoza, Argentina . . . . .	16

## DRY SHERRY

PM SPIRITS PROJECT - Jerez, Spain	
Fino . . . . .	12
Amontillado . . . . .	13
Palo Cortado . . . . .	15
Oloroso . . . . .	15

## CORAVIN RED

BODEGAS ALTO MONCAYO . . . . .	30
<i>Garnacha</i> — Campo de Borja, Spain 2020	

## PORRON SERVICE

CAVA, WHITE, OR ROSÉ . . . . .	25
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# BEBIDAS

HOUSE SANGRIA . . . . . 10 liter 38 (add brandy +5/20)	THE IBERIAN OLD FASHIONED . . . . . 15 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, pink peppercorn
WHITE SANGRIA . . . . . 10 liter 38 (add brandy +5/20)	FOX IN THE HENHOUSE . . . . . 14 rye, b�n�dictine, brandy, manzanilla, vermouth, orange bitters	JARDIN DE PRIMAVERA . . . . . 14 birlibirloque gin, rose, cr�me de fleur, lemon
FRESA AHUMADA . . . . . 15 mezcal, tequila, strawberry, watermelon liqueur, habanero, lime	LOCA MENTE . . . . . 12 bourbon, cassis, centum herbis, mint, lemon	AMIGO, THE DEVIL . . . . . 15 vodka, passionfruit, habanero, lime
BOTELLA DEL RAYO . . . . . 14 reposado tequila, grapefruit, strawberry, amaro montenegro, black walnut bitters		D�A SOLEADO . . . . . 14 vodka, aperol, red raspberry simple, lemon, cava

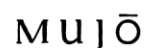
# SPIRIT FREE

BLUE SKIES . . . . . 8 blue pea flower, ginger, tonic, lemon	
LARANJADA . . . . . 7 lemon, orange, cream of coconut	
WITCHY KOMBVCHY . . . . . 6	
ATMOSPHERE BREWERY - NA Pilsner (non-alcoholic) . . . . . 6	

# CERVEZA

DRAFTS	
SCOFFLAW – Basement, IPA . . . . .	8
ESTRELLA DAMM – Lager . . . . .	8

BOTTLE & CAN	
STELLA ARTOIS – Belgian Pilsner . . . . .	7
TUCKER BREWING – TKR Pilsner, German Style Pilsner . . . . .	7
MONDAY NIGHT – Slap Fight, IPA . . . . .	6



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