

VEGETARIAN

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

MARCONA ALMONDS.....	5
MARINATED SPANISH OLIVES	6
PEPPADEW PEPPERS	8
<i>goat cheese stuffed peppers, pedro ximénez</i>	
PAN CON TOMATE	6
<i>rustic bread, tomato (add burrata +8)</i>	
ENSALADA DE FRESA.....	12
<i>baby gem, red leaf lettuce, strawberries, gotas de cabra, sherry vinaigrette, watermelon radish, spiced pecans</i>	
COLES DE BRUSELAS.....	13
<i>brussels sprouts, golden raisin glaze, pasa escabeche, cracked pepper, pepita crumble</i>	
BROCCOLINI.....	12
<i>allium crema, km39, crispy garlic</i>	
ZANAHORIAS	11
<i>baby carrots, black garlic agridulce, salted pistachio, asado pepper purée</i>	
PATATAS BRAVAS	10
<i>crispy potatoes, salsa brava, aioli</i>	
COCA CON SETA	17
<i>roasted mushroom flatbread, black truffle, pickled red onion, shiitake crema, mozzarella, provolone</i>	
MAC N CHEESE.....	12
<i>garganelli, mahón garlic cream, gremolata</i>	
RAVIOLI DE HONGOS	13
<i>cava leek crema, mushrooms, spring peas</i>	


CASTELLUCCI
 HOSPITALITY GROUP
JAMÓN, TAPAS Y BEBIDAS



MUJŌ



THE IBERIAN PIG

3150 ROSWELL

ROAD

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

GLUTEN FREE

TAPAS

QUESOS

EACH CHEESE* 6
 CHOOSE THREE* 17
 ALL SIX* 32

*All portions 1oz.

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

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

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

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

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

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

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,
 gluten free bread

B.W.D. 10
 applewood bacon wrapped medjool dates, manchego
 cheese, walnut, romesco sauce

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

PATATAS BRAVAS 10
 crispy potatoes, salsa brava, aioli

BROCCOLINI 12
 allium crema, km39

ZANAHORIAS 11
 baby carrots, black garlic agridulce, salted pistachio,
 asado pepper purée

COCA CON SETA..... 17
 roasted mushroom flatbread, black truffle, pickled red
 onion, shiitake crema, mozzarella, provolone

PULPO 18
 spanish octopus, flamenca sauce, marble potatoes,
 andalucia olives

VIEIRAS 21
 diver scallops, sweet potato purée, sofrito
 corn relish

PESCADO..... 19
 king salmon, corn & fava bean succotash,
 confit tomato, sourdough almond migas,
 saffron crema

LOMO*..... 15
 pork tenderloin, aioli, grapefruit mojo,
 manchego cheese

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**
 local georgia wagyu, berkshire pork
 belly, mahón cheese, garlic aioli,
 escabeche, gluten free bun

PAELLA (serves 2) 35
 bomba rice, chicken, argentinian red
 shrimp, chorizo, seasonal vegetables
 (add lobster tail +22)

CHARCUTERÍA

ALL PORTIONS
 1oz

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

TASTING

IBÉRICO
 38
 choose three Ibérico meats
 GRAND IBÉRICO
 54
 five Ibérico meats