

VEGETARIAN QUESOS

EACH CHEESE \$6
served with seasonal accompaniments

CHOOSE THREE \$17
served with seasonal accompaniments

ALL SIX \$32
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

KM 39
hard, pasteurized cow's milk.
aged 16 months.
Galicia, Spain

VALDEÓN
pasteurized cow and goat blue cheese.
Leon, Spain

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

MARCONA ALMONDS	5
MARINATED SPANISH OLIVES	6
PAN CON TOMATE	6
<i>rustic bread, tomato. (add burrata +8)</i>	
ENSALADA DE NARANJA	13
<i>fennel, endive, orange vinaigrette, candied olive, marcona almond, mint.</i>	
ENSALADA DE PERA	13
<i>local greens, candied walnuts, valdeon, spiced sherry vinaigrette</i>	
BRÓCCOLINI	12
<i>lemon herb butter, garbanzo puree, piquillo, tomato, red chimichurri.</i>	
ZANAHORIAS	12
<i>roasted carrots, spiced carrot emulsion, coconut milk, scallion, black garlic.</i>	
PATATAS BRAVAS	11
<i>fried potatoes, smoky pimentón bravas aioli.</i>	
TARTA DE VERDURAS	11
<i>puff pastry, mushroom duxelle, broccolini, tomato, chèvre, caramelized onion.</i>	
PIQUILLO RELLENO	14
<i>queso de cabra stuffed piquillo peppers, medjool date, px, dukkah.</i>	
COCA CON SETA	17
<i>roasted mushroom flatbread, black truffle, pickled red onion, shiitake crema, mozzarella, provolone.</i>	
BIKINI	11
<i>grilled cheese, black truffle, white bread.</i>	
MAC N CHEESE	11
<i>garganelli, mahón, gremolata.</i>	

JAMÓN,  **CASTELLUCCI**
HOSPITALITY GROUP



MUJŌ



THE IBERIAN PIG

607 OVERTON STREET

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.
 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

CAÑA DE CABRA

soft-ripened, pasteurized goat's
 milk. *Murcia, Spain*

VALDEÓN

pasteurized cow and goat blue
 cheese. *Leon, Spain*

MAHÓN D.O.

firm, raw cow's milk aged 3 months.

Menorca, Spain

KM 39

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

Galicia, Spain

MARINATED SPANISH OLIVES.... 6

MARCONA ALMONDS 5

GILDA 6

skewers of olive, boquerones, guindilla pepper.

B.W.D. 12

*applewood bacon wrapped medjool dates, manchego cheese,
 walnut, romesco sauce.*

ENSALADA DE NARANJA 13

*fennel, chicory, orange vinaigrette, candied olive, marcona
 almond, mint..*

ENSALADA DE PERA 13

*local greens, candied walnuts, valdeon, spiced sherry
 vinaigrette*

BRÓCCOLINI 12

*lemon herb butter, garbonzo puree, piquillo, tomato, red
 chimichurri.*

ZANAHORIAS 12

*roasted carrots, spiced carrot emulsion, coconut milk,
 scallion, black garlic.*

PATATAS BRAVAS 11

fried potatoes, smoky pimentón bravas aioli.

PIQUILLO RELLENO..... 14

*queso de cabra stuffed piquillo peppers, medjool date,
 dukkah.*

COCA CON SETA 17

*roasted mushroom flatbread, black truffle, pickled red onion,
 shiitake crema, mozzarella, provolone.*

GAMBAS AL AJILLO..... 17

*argentinian red shrimp, sherry garlic butter sauce, gluten
 free bread.*

PULPO..... 19

*spanish octopus, piquillo emulsion, canary island potatoes,
 pistou.*

MEJILLONES* 14

*marshall cove mussels, caper sofrito, amontillado créma, tostada
 al ajillo.*

SALMÓN..... 18

*patagonian salmon filet, saffron cava cream,
 smoked trout row, chermoula.*

RISOTTO..... 15

*bomba rice, braised pork cheeks, idiazabal,
 roasted wild mushrooms.*

LOMO*..... 16

*pork tenderloin, aioli, grapefruit mojo
 manchego, potato hay.*

COSTILLAS 14

*grilled st. louis pork ribs, pimentón glaze,
 pedro ximénez.*

BISTEC* 24

wagyu sirloin, romesco, chimichurri.

RACIONES

WAGYU & BERKSHIRE

BURGER*..... 22

*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

JAMÓN IBÉRICO 14

JAMÓN SERRANO 9

PALETA IBÉRICO DE BELLOTA 14

LOMO IBÉRICO 14

CHORIZO IBÉRICO DE BELLOTA 13

SALCHICHÓN IBÉRICO..... 15

ALL PORTIONS

1oz

TASTING

IBÉRICO

\$38

choose three Ibérico meats

GRAND IBÉRICO

\$54

choose five Ibérico meats