

julian serrano *Tapas*

TO START *empezar*

SOUP & SALAD *sopa y ensalada*

vg **sopa de setas** | mushroom soup | croutons **15**

vg **beet gazpacho** | chilled vegetable soup | pipirana **19**

vg **gf ensalada mixta** | mixed greens | artichoke | olive | tomato | roasted pepper **17**

CHEESE & CHARCUTERIE *queso y fiambreria*

iberico bellota "pata negra" ham | black label acorn-fed iberico ham | fresh tomato sauce **41**

cheese platter* | chef's selection of assorted cheese | torta de aceite | nuts | fruit jam **34**

bone-in serrano ham | aged 12 months | torta de aceite | fresh tomato sauce **28**

PICA-PICAS

choose any two **12** | or three **16**

 **vg gf piparras** | handmade artisan peppers | vinegar | salt

vg gf marinated olives | mediterranean mix

vg gf marcona almonds | queen of almonds from spain

TIN CANS *latas*

imported cans from spain; served with artisan bread, fresh tomato, lemon, salt

anchaos | wild-caught salted anchovies | olive oil **24**

bonito reserva familia | yellowfin tuna | olive oil | sea salt **31**

sardinas | wild-caught sardines | olive oil | sea salt **20**

berberechos | wild galician baby clams | sea salt brine | lemon **23**

wild pulpo | octopus | spanish olive oil | sea salt **34**

mejillones en escabeche | mussels | paprika olive oil | sea salt **28**

CLASSICS *clasicos*

VEGETABLES *verduras*

vg **asparagus a la plancha** | green asparagus | almonds | romesco sauce **14**

vg **brava potatoes*** | spicy tomato sauce | aioli **19**

 **vg gf stuffed piquillo peppers** | mushroom duxelle | tomato sauce **19**

vg **gf espinacas a la catalana** | baby spinach | apple | pine nuts | raisins **12**

vg **gf shishito peppers** | sea salt | lemon **14**

 **vg pisto manchego*** | eggplant | squash | peppers | onions | tomato | poached egg **23**

vg **pan con tomate** | fresh tomato | cristal bread **11**

*add manchego cheese **6***

*add "pata negra" ham **12***

vg **gf mushroom risotto** | mixed mushrooms | aged manchego cheese **21**

vg **bombas*** | potato | goat cheese | manchego cheese | mojo rojo aioli **19**

CHICKEN & EGGS *pollo y huevos*

vg **gf spanish tortilla*** | potatoes | organic eggs | onion | paprika aioli **16**

chicken croquetas* | béchamel | paprika aioli **24**

huevos estrellados* | organic eggs | chorizo | french fries **21**

gf pollo al ajillo | black garlic purée | piquillo pepper | rosemary demi **38**

SEAFOOD *mariscos*

 **gf gambas al ajillo*** | sautéed shrimp | garlic | chili **23**

gf pulpo a la gallega | octopus | potato | spanish paprika **26**

 **tuna cones*** | cucumber | rocoto mayo | guacamole | wasabi aioli **23**

gf shrimp ceviche* | cilantro | cucumber | avocado **26**

 **gf branzino donostiarra*** | garlic | tomato confit | sherry vinegar **31**

crispy calamari* | charred lemon | mojo rojo aioli **22**

gf surf & turf* | filet | lobster | mushroom demi | asparagus | potato **72**

gf seared scallops* | apple butter | caramelized apple **39**

MEAT *carne*

filet & shrimp* | mushroom demi | roasted pepper **40**

gf chorizo | spanish pork chorizo | honey | potato purée **20**

gf stuffed dates | medjool dates | goat cheese | apple purée | bacon **19**

lamb chops* | potato | rosemary demi | aioli **32**

filet & brie* | artisan bread | mushroom demi | saffron honey **32**

gf piedmont flat iron* | potato purée | confit piquillo pepper | mojo rojo aioli

*8 ounce cut **37***

*16 ounce cut **72***

albondigas* | tenderloin meatballs | tomato sauce **23**

rabo de toro | red wine braised oxtail | pork belly | potato purée **29**

serrano tender* | foie gras | beef tenderloin | white chocolate brioche **57**

gf cochinillo | portioned crispy roasted suckling pig | broccolini **72**

gf whole cochinillo | whole 8 lb. crispy roasted suckling pig | broccolini **380**

PAELLA

Please allow 45-60 minutes to prepare. Sizes are designed for two people. Larger sizes are available for parties greater than two.

gf valencia* | chicken | chorizo | morcilla | saffron | vegetables **62**

gf mixta* | lobster | mussels | shrimp | chicken | chorizo | vegetables | saffron **74**

gf vg verdura* | seasonal vegetables | saffron **55**

gf negra* | calamari | mussels | shrimp | vegetables | squid ink | saffron **68**

**May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.*

 - spicy | gf - gluten free | vg - vegetarian

julian serrano

Tapas

COCKTAILS *cocteles*

red sangria | vino tinto | orange | lemon | apple cinnamon **16**

berry sangria | muscat | mixed berries | lemon | orange **16**

seasonal sangria | seasonal fruits **16**

hand-peeled | gin | lemon | orange | lime | tonic **17**

the staple | gin | cucumber | rose | lime | tonic **17**

pina smash | vodka | pineapple purée | simple syrup | lemon | mint **16**

 **agua de serrano** | spiced rum | citrónge | cava | orange | habanero-agave **16**

BEER *cervesa*

Domestic

Blue Moon, Belgian White **9**

Fat Tire, Amber Ale **10**

Sierra Nevada, Pale Ale **9**

Dogfish Head 60 Minute, IPA **10**

O'Doul's, Non-alcoholic **9**

Imported

Corona, Mexico **9**

Guinness, Ireland **10**

New Castle, Brown Ale, England **10**

Estrella Damm, Spanish Lager **10**

Stella Artois, Belgium **9**

FORTIFIED DRY SHERRY *vino generoso*

Amontilla Seco, E. Lustau, Los Arcos, Jerez de la Frontera **12**

Palo Cortado, Valdespino Viejo C.P. 'Macharnudo Alto', Jerez de la Frontera **29**

DESSERT WINE *vino dulce*

Furmint, Royal Tokaji 5 Puttonyos Aszu, Hungary **21**

Muscat, Jorge Ordonez, 'Victoria #2' Malaga, Spain **15**

Port, Fonseca, 20 Year Tawny, Douro **21**

DESSERT *postre*

vg **homemade churros** | fried spanish pastries | spicy hot chocolate **10**

vg gf **sorbet&gelato** | daily selections **10**

vg **classic cheesecake** | cinnamon graham cracker | saffron dulce de leche **12**

vg **torta de santiago** | almond cake | turrón ice cream **15**

vg **crema catalana** | orange blossom crème brûlée **10**

vg **miel y mato** | honey | goat cheese | marcona almond | white chocolate brioche **15**

WINE BY THE GLASS *VINO POR COPA*

WHITE WINE *vino blanco*

Albariño, Burgáns, Rías Baixas, Galicia, Spain **15**

Hondarrabi Zuri, Berroia, White Label, Bizkaiko Txakolina, Vizcaya, Spain **15**

Godello, El Zarzal, Emilio Moro, Bierzo, Spain **18**

Viura, CVNE, Contino, CVNE, La Rioja, Spain **28**

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand **23**

Chardonnay, Ferrari-Carano, Sonoma County, USA **18**

Riesling Kabinett, 'Wehlener Sonnenuhr', Dr. Loosen, Mosel, Germany **21**

ROSE WINE *vino rosado*

Matarromera, Val de los Frailes, Cigales, Castilla y León, Spain **15**

RED WINE *vino tinto*

Pinot Noir, Holdredge, Russian River, Sonoma, California **21**

Red Blend, Tresor, Ferrari-Carano, Sonoma, California **32**

Tempranillo, Beronia, Rioja Reserva, Spain **16**

Tempranillo, Torres, Celeste, Ribera del Duero Crianza, Spain **17**

Garnacha, Bodegas Ateca, Honoro Vera, Calatayud, Aragón, Spain **13**

Cabernet Sauvignon, Justin, Paso Robles, California **18**

Malbec, High Mountain Vines, Catena, Mendoza, Argentina **19**

Tempranillo, Numanthia Bodegas, Numanthia, Toro, Spain **42**

SPARKLING WINE *vino espumoso*

Champagne, Pierre Gimonnet, Blanc de Blancs, 1er Cru, NV **27**

Sparkling Wine, Roederer Estate, Brut Rosé **39**

Cava, Juvé y Camps, Brut Nature Gran Reserva, Penedés, Spain **14**

Cava Rosado, Mont Marcal, Penedés, Spain **12**

ESPAÑA