




600 11TH AVENUE * *at Gotham West Market* * NEW YORK CITY

<i>Happy Hour</i>		
MONDAY ~ FRIDAY 3:00PM - 7:00PM	DAILY FEATURED OYSTER *	\$1
	½ DOZEN FEATURED OYSTERS + 1 GLASS HOUSE CAVA	\$11
	GLASSES OF HOUSE RED, WHITE, ROSÉ, CAVA OR SANGRÍA	\$5
<i>Late Night</i>		
SUNDAY ~ THURSDAY 9:30PM - 11:00PM	ALL OPEN BOTTLES OF WINE ½ OFF BY THE GLASS	
FRIDAY ~ SATURDAY 10:00PM - MIDNIGHT	** ALBÓNDIGAS SLIDERS - 4 / PC ** ALL OPEN BOTTLES OF WINE ½ OFF BY THE GLASS	
<i>Mordiscos</i>	SNACKS	
Aceitunas Aliñadas	Marinated mixed olives	5
Pan con Tomate	Grilled bread, garlic, tomato, olive oil	7
Tortilla Española	Classic Spanish omelette with egg, potato and seasonal ingredients	6
Almendras Fritas	Roasted marcona almonds	5
Croqueta de Jamón	Ibérico ham croquette, membrillo	4 / pc
Cojonudo	Two bites of smoky pork belly, quail egg, pickled pepper	7 / 2 pcs
Huevo al la Casa	House made deviled egg	3 / pc
Chorizo al Vino Tinto	Spanish chorizo cooked in red wine, grilled bread	11
Montado Matrimonio	Black and white anchovies on toast, eggplant jam, miti crema	6 / pc
Dátiles con Béicon	Dates stuffed with almond and Valdeón cheese, wrapped in bacon	6 / 2 pcs

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

<i>Tapas</i>	BITES TO SHARE	
Ración Jamón Ibérico de Bellota	Ibérico de Bellota ham, hand-cut	24
Ración Jamón Serrano	Serrano ham, aged 18 months	14
Embutidos y Quesos	Daily selection of (3) artisanal Spanish cured meats and cheeses, ask for daily selection	17
Patatas Bravas	Crispy, spicy potatoes, garlic all i oli 	* 9
Pimientos	Shishito peppers fried in olive oil, lime salt	9
Calamares Fritos	Flash-fried squid, piquillo aioli	9
Rábanos	Market radishes, idiazábal cheese, anchovy vinaigrette	9
Ensalada Lechugas	Gem lettuce salad, market citrus, pitachios, soft cooked egg, buttermilk vinaigrette	13
Pulpo a la Plancha	Grilled Spanish octopus, marinated marble potatoes, cauliflower, mojo picón	18
Gambas al Ajillo	Gulf shrimp, garlic, guindilla, olive oil	14
Albóndigas	Lamb meatballs, mojo picón, mint yogurt	14
Arroz Negro	Creamy calasparra rice, squid ink, calamari, saffron pickled onions	20
Paella del Día	Daily paella selection	M/P
Pesca del Día	Catch of the day	M/P
	* \$2 of purchase will sponsor Chef Seamus as he rides this May with #chefscycle to end childhood hunger in America	