

# QUESOS SPANISH ARTISANAL CHEESE

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Served with raisin walnut bread

## **Aged Mahón** 5

Hard cow's milk cheese from Illes Balears; tangy, intense, sharp, citrus

## **Tetilla** 5

Semi-soft cow's milk cheese from Galicia; mild flavored, buttery and tangy

## **Caña de Cabra** 5

Soft goat's milk cheese from Murcia; citrus, creamy, slightly grassy

## **Aged Manchego** 5

Hard sheep's milk cheese from Castilla La Mancha; notes of caramel and nuts

## **Madurat** 6

Semi-soft goat's milk cheese from Catalunya; sweet, bright, citrus

## **Idiazábal** 5

Semi-hard sheep's milk cheese from Navarra; buttery, lightly smoked

## **Valdeón** 5

Soft goat, sheep, & cow's milk cheese from Castilla y León; creamy, sharp blue

# EMBUTIDOS SPANISH CHARCUTERIE

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## **Jamón Serrano** 9

"Jamónes de Segovia" Serrano ham, aged 18 Months

## **Fuet** 5

Catalan style hard pork sausage

## **Sobrasada** 5

Soft pork sausage from the island of Mallorca, made with pimentón

## **Jamón Ibérico de Bellota "Dehesa Cordobesa"** 32

1oz hand-carved, acorn-fed Ibérico ham, aged for 30 months

## **Chorizo Ibérico** 7

Acorn-fed, mildly spicy, pork sausage cured in pimentón

## **Salchichón Ibérico** 7

Acorn-fed spiced pork sausage, cured with garlic and herbs

## **Lomo Ibérico** 14

Dry cured, acorn-fed pork loin

# TABLAS DE QUESOS Y EMBUTIDOS

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## **Tabla de Quesos** 19

Manchego, Caña de Cabra, and Aged Mahón,  
served with olives, pan con tomate and raisin walnut bread

## **Tabla de Embutidos** 19

Jamón Serrano, Salchichón Ibérico, and Chorizo Ibérico,  
served with olives and pan con tomate

## **Tabla de Quesos y Embutidos** 28

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico  
served with olives, pan con tomate and raisin walnut bread

QUESOS Y EMBUTIDOS