

CHARCUTERIE

a la carte

CHEESE

SERVED WITH ACCOMPANIMENTS

Dodge City Salami

domestic 8

Rosemary Lamb

domestic 10

Jamón Serrano

spain 9

Foie Gras Moussehouse made, za'atar,
honey 10 MGF

CHEF'S BOARD

manchego, tetilla, jamon serrano,
rosemary lamb, whole grain
mustard, piparra peppers 30

CURED MEAT

SERVED WITH ACCOMPANIMENTS

Tetilla

soft spanish, cows milk cheese 8

12-Month Manchego

firm, spanish sheeps milk 9

Roussas Barrel Aged Feta

young greek sheep & goats milk 8

Garrotxa

semi firm spanish goats milk 8

Zeytoon Parvardehpersian style olives marinated with
walnuts, herbs, pomegranate
molasses 10 GF | V

SWEET

plates

Basque Cheesecakestrawberry & red wine compote,
spiced cream 9**Loukoumades**cardamom cinnamon sugar,
dulce de leche 9**Baklava Cast Iron Pie**

vanilla gelato 14

SMALL plates

Hummusroasted jimmy nardello peppers,
onion jam, flatbread 14 V | MGF**Hummus bil Lahme**roasted lamb shoulder,
pine nuts, currents, radish 20 MGF**Labneh**grilled peaches, toasted pistachio,
pistachio oil 12 V | MGF**Tuna Crudo**bigeye tuna, compressed summer
melons, blistered cucumbers,
pickled onion 23 GF**Crispy Cauliflower**lemon tahina, dried fruit relish,
caper berry, pistachio 15 MGF | V**Carrot Salad**charred carrots, whipped goat
cheese, salsa verde 15 GF | V**Falafel**

cucumber yogurt, tahini, tabbouleh 13 GF | V

Key West Pink Shrimpkey west pink shrimp, parisian gnocchi,
garlic, saffron broth 19**Fideo**toasted vermicelli noodles, spring
vegetables, spiced broth, petite
herbs 17 VEGAN**Patatas Bravas**crispy potato, spicy tomato
sauce, yogurt 13 GF | V**Tomato Salad**marinated heirloom tomatoes,
charred scallion, beets, poached
rhubarb 14 VEGAN | GF**Jumbo Asparagus**

labneh, garlic chili oil 14 V

Mushroom Al Ajilloroasted mushrooms, whipped goat
cheese, 63° egg, ciabatta 15 V**Kefta**spiced lamb skewer, piquillo tahini,
sumac onions 17**Halloumi**griddled halloumi, preserved pineapple,
jamón serrano, crispy bread 16**Octopus**spanish octopus, burnt eggplant
purée, preserved tomato, chorizo 23 GF**Pork Belly**glazed pork belly, spiced carrot purée,
black garlic, chermoula 18**Croquettes**creamy chorizo & manchego fritters,
romesco 14

LARGE plates

Lamb 8oz. grilled lamb sirloin, fava beans, shaved brussels sprouts, bacon
urfa vinaigrette 34 GF**New York Strip** 8oz. black angus new york strip, turmeric celery root,
maderia mushrooms 48 GF**Branzino** whole butterflied spanish branzino, red chermoula, garden salad 46**Mussels** mussels, serrano ham, lemon, wine, sourdough roll 23**Lacquered Half Chicken** seasonal pickles, spicy pilaf, garlic toum, harissa 28 GF

V - Vegetarian GF - Gluten Free MGF - Modified Gluten Friendly VEGAN - 100% Plant Based

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE OF FOODBORNE ILLNESS

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

COCKTAILS

La Murga

tequila blanco, campari, passionfruit,
lime 15

Atrévete

vodka, kiwi, mint, lemon 15

Diablita

gin, montenegro, vermouth 16

Manzanita

brandy, apricot, pomegranate,
date, lemon 15

Nomada

rum, banana, pineapple, lime 15

Sombreada

elderflower, white wine, soda 14

Canela y Sol

mezcal, elderflower, grapefruit,
cinnamon, lime 16

Maduro

bourbon, garam masala, bitters 16

ZERO-PROOF

El Circo

raspberry, lemon, thyme 8

Almost Famous

"mezcal", "aperol", ginger, lime 12

Bucharest 40

"gin", non-alcoholic sparkling
wine, lemon 10

Copil de Aur

"rum", vanilla, lime 11

Veni, Vedi, Vici

"aperol", non-alcoholic sparkling
wine 10

Al Mal Tiempo, Bueno Cara

"whiskey", "rum", lemon, egg white 10

Freixenet Non-Alcoholic Sparkling Wine 8



SPARKLING

2018 Gramona, "La Cuvee", Penedès, Spain 16

N/V Los Dos Cava, Brut Rose, Penedès, Spain 16

WHITE

N.V. Faisao, Vinho Verde, Portugal 12

2021 Gai "Monograph", Assyrtiko, Greece 14

2021 Jaine "Evergreen Vinyard", Chardonnay,
Columbia Valley, Washington 14

2020 Sarica "Caii de la Letea Volumul II", Sauvignon Blanc
Fumé, Romania 14

2021 Sarica "Caii de la Letea Volumul II", Aligote, Romania 14

2021 Dr H Thanisch, Feinherb Dry Reisling, Mosel, Germany 15

2021 Di Majo Falanghina, Del Molise Doc, Italy 13

ROSÉ

2022 Mirabeau, "X" Coteaux D'Aix-En-Provence, France 14

2021 Celler de Capcanes, "Mas Donis" Rosat, Catalunya, Spain 12

2021 Massaya, Rosé of Cinsault, Bekaa Balley, Lebanon 14

RED

2020 Le Charmel, Pinot Noir, Languedoc-Rousillon, France 13

N.V. Sarica "Caii de la Letea Volumul II", Quintessence
Reserva, Romania 14

2021 Borsao, "Tres Picos" Garnacha, Campo de Borja, Spain 14

2020 Massaya, "Le Columbier" Garnacha, Bekaa Valley, Lebanon 16

2019 Quinta Sardonía, Tempranillo, Castilla y León, Spain 14

2020 Ancient Peaks, Cabernet Sauvignon, Paso Robles, California 16

2021 Saint Cosme, Syrah, Côtes du Rhône, France 15

DRAFT

Port City Downright Pils, Pilsner, Alexandria, Virginia | 4.8% 9

Anderson Valley Winter Solstice, Seasonal Ale, Boonville, California | 6.9% 9

Aslin Power Moves, NE IPA, Virginia | 5.5% 9

Solace Partly Cloudy, Hazy IPA, Dulles, Virginia | 7.5% 9

Tucher Helles, Hefeweizen, Bavaria, Germany | 5.2% 9

PACKAGE

Hofbrau Winter Spezial, Doppelbock, Munich, Germany | 8.4% 8

Sloop, (No) Santa, NE IPA, East Fishkill, New York | 6.5% 9

Heineken 0.0, Non-Alcoholic Lager, Amsterdam, Netherlands | 0% 6

CIDER

Aval, Rosé Cider, Bretagne, France | 6% 9

Angry Orchard, Crisp Apple, Walden, New York | 5% 7

wine by the glass