

# al LADO

## TAPAS

**BLISTERED SHISHITO PEPPERS 5**  
*Fleur de Sel / Olive Oil / Roasted Garlic Aioli*

**SPANISH OLIVES & CANDIED ALMONDS 5**

**CRISPY CROQUETAS 6**  
*Serrano Ham / Mushroom / Sofrito*

**PATATAS BRAVAS 8**  
*Crispy Baby Potato / Chorizo*  
*Smoked Tomato-Chipotle Romesco / Valdeon Aioli*

**PAN CON TOMATE 4**  
*Grilled Bread / Tomato / Olive Oil*  
*Add Serrano Ham 2*  
*Add Manchego Cheese 1*

**BACON WRAPPED DATES 6**  
*Almond / Valdeon Cheese*

**ENSALADA AL LADO 7**  
*Baby Kale / Grape Tomato / Olive / Radish*  
*Candied Almond / Crouton / Idiazabel / Saffron Vinaigrette*

**SKIRT STEAK 19**  
*(larger portion)*  
*Harissa / Chimichurri / Onion Marmalade / Patatas Fritas*

**PORK TENDERLION SKEWER 12**  
*Spring Onion / Green Romesco / Lemon-Garlic Aioli*

**TORTILLA ESPANOLA 7**  
*Potato / Egg / Red Onion-Fig Confit / Kale*  
*Piquillo / Roasted Garlic Aioli*

**CALAMARIS FRITOS 10**  
*Crispy Calamari / Olive / Capers / Basil*  
*Salsa Brava / Lemon Aioli*

*Maior de Mendoza 'Argos' Rais Baixas 2011 11/40*  
*The vineyards of Val do Salnes are the most coastal in the Rais Baixas. Here, Atlantic air washes over the vines, producing a distinct saline-savoriness that melds perfectly with seafood and capers. The ripe fruit and a floral character of Albariño compliments the spice of the salsa brava on the Calamaris Fritos.*

## WHOLE SHEBANG

**ORDER THE ENTIRE MENU 165**  
*perfect sharing for groups of 6+*

**DAILY SELECTION OF THREE MEATS 13**

*Thinly Sliced Cured Meats*  
*Pickled Vegetables / Grilled Bread*

**DAILY SELECTION OF THREE CHEESES 12**

*Artisan Selection of Cheeses from around the Globe*  
*Pickled Vegetables / Grilled Bread*

## CAZUELAS

*Served in Traditional Pots*

**ROCK SHRIMP 12**  
*Garlic / Olive Oil / Chile de Arbol*

**CHORIZO & CLAM 10**  
*Fideo Pasta / Chorizo Bilbao / Smoked Clams*  
*Capers / Spicy Tomato*

**LAMB ALBONDIGAS 12**  
*Tomato / Zucchini / Goat Cheese*

*La Cartuja Priorat 2011 9/34*  
*Garnacha wines of Priorat have the fresh acidity needed to pair with tomato sauce, as well as the ripen tannins and structure to pair well with braised lamb, such as the Lamb Albondigas. Phenomenal minerality along with notes of crushed rocks/wet steel, graphite, blueberries and raspberries, medium to full-bodied flavors, and sensational purity, texture and length.*

## COCAS

*Spanish Flatbreads*

**SHORT RIB & FIG 12**  
*Braised Short Rib / Red Onion-Fig Jam / Tomato*  
*Idiazabel / Valdeon / Micro Arugula*

**CHORIZO BILBAO 11**  
*Spanish Chorizo / Broccoli Rapini / Spicy Tomato / Manchego*

**PRIMAVERA 10**  
*Mushroom / Pattypan / Olive / Tomato*  
*Basil / Tomato-Garlic Sofrito*  
*Mahon / Haystack Farms Goat Cheese*

## SUNDAY

**ALL NIGHT**  
**50% OFF WINE BOTTLES**

## MONDAY POUR

**EVERY MONDAY/ 6-8PM**  
**\$5 TASTES**  
**MEET & DRINK WITH THE MAKERS**

## WINE CLUB

**\$100 / 3 SELECT BOTTLES & LOCKER STORAGE**