



## TAPAS

### COLD

Shrimp Pintxos, wood-grilled pineapple, pimentón alioli.....	8
Spicy Eggplant Salad, crostini, oregano .....	5
Kiko's Hummus, celery, cucumber, carrots, pickled peppers.....	6
Tonno Crudo, raw Bigeye tuna, chili oil, chives.....	9
Spanish White Anchovies .....	5
Ceviche, jicama & lime .....	7
Tuna Tartare Spoons, chili & cilantro .....	9
Serrano & Clementine Pinxtos .....	7
Marinated Arbequina Olives .....	4
Marcona Almonds.....	5
Jamon Serrano.....	9/oz
Jamon Iberico .....	15/oz
Paleta Iberico .....	12/oz
Chorizo .....	7/oz
Mixed Plate of Meat, Cheese & Snacks .....	29

### HOT

Lump Crab Buñuelos, roasted corn, salsa brava .....	8
Potato & Manchego Croquetas .....	6
Broccoli a la Planxa, pecorino, chile oil.....	6
Wood-grilled Mushrooms, lemon, rosemary .....	6
Cauliflower Gratin, Manchego & Parmigiano .....	8
Bistek Catalonia, Romesco sauce.....	8
Pork & Veal Empanadas, salsa verde.....	6
Goat Cheese Empanadas, salsa brava.....	6
Burger-sito, Valdeon alioli .....	7
Lamb Bocadillo, green olives, arugula, red onion, alioli .....	7
Brussels Sprouts, Quixote chorizo, Marcona almonds .....	6
Wilted Spinach, garlic, lemon .....	5
Papas Fritas, alioli .....	6
Zucchini Cakes, Greek yoghurt & lemon.....	6
Lamb Chop, pomegranate, arugula .....	10
Sea Scallops, celery root-saffron purée.....	9
Duroc Pork Pinxto, smoked green grapes, Pedro Ximénez gastrique ..	8
Wood-grilled Chicken Pintxo, dates, rosemary .....	6

### PIZZA NAPOLETANA

Cristina.....	11
buffalo mozzarella, tomato, basil	
Bianca.....	13
buffalo mozzarella, ricotta, pecorino, spinach, garlic oil, forest mushrooms, pine nuts	
Catalan .....	14
chorizo, wood-grilled green apple, La Peral blue cheese	
Siciliana .....	12
roasted red peppers, eggplant, oil-cured olives, oregano	
Iberico .....	15
Jamon & Paleta Iberico, Serrano, button mushrooms	

## SHARE TABLES

### FOR SIX: 339

Snack Plate chorizo, Jamon Serrano, Spanish cheeses, bruschetta
Tonno Crudo, chili oil, sesame
Lump Crab Buñuelos, roasted corn, salsa brava
Pork & Veal Empanadas, salsa verde
Manchego & Manzana, green apples, sheep milk cheese
Arugula Salad, clementines, Parmigiano, orange vinaigrette
Sea Scallops a la Planxa, celery root-saffron purée
Pizza Cristina, buffalo mozzarella, tomato, basil
Wood-grilled Lamb Chops, pomegranate & arugula
Bistek Catalonia, Romesco sauce
Brussels Sprouts, Quixote chorizo, Marcona almonds
Potato & Manchego Croquetas
Sicilian "Brioscia" ice cream sandwiches
Crispy Chocolate Hazelnut Bars

### FOR TEN: 499

Marcona Almonds & Arbequina Olives
Kiko's Hummus, celery, cucumber, carrots, pickled peppers
Ceviche, jicama & lime
Arugula Salad, clementines, Parmigiano, orange vinaigrette
Goat Cheese Empanadas, salsa brava
Duroc Pork Pinxto, smoked green grapes, Pedro Ximénez gastrique
Calamari a la Planxa, basil oil, Meyer lemon
Classic La Bomba Rice, chicken & chorizo
Wood-grilled Aged Ribeye, papas fritas & persillade
Broccoli a la Planxa, pecorino
Wood-grilled Mushrooms, lemon, rosemary
Green Apple Tart
Bizcocho Enrollado

## DINNER MENU

3 COURSE PRIX FIXE ~ Choice of First, Main, Sweet — \$42 per person / paired wines \$62

\$6 supplement per person for Seafood Arroz la Bomba, NY Strip or Aged Ribeye | \$40 supplement for individual 24oz Aged Ribeye

### FIRST

Butternut Squash Soup – preserved Umbrian truffle, crispy sage .....	10
Chardonnay, Johnny's (Napa Valley, CA) 2010	
Manchego & Manzana "2.0" – sheep milk cheese, green apple, dates, Marcona almonds .....	10
Ribeiro, Viña Mein (Treixadura, Godello, Loureira) Spain 2010	
Roasted Beets – blood oranges, pignoli, goat cheese, 50-year sherry vinaigrette .....	10
Alicante, Tarima (Monastrell) Spain 2010	
Calamari a la Planxa – basil oil, Meyer lemon, chili peppers, chili salt .....	11
Minho, Aveleda "Follies" (Alvarinho, Loureiro) Portugal 2010	
Braised Lamb Ravioli – braising jus, rosemary, white cocoa beans.....	11
Castel del Monte, Santa Lucia "Vigna del Melograno" (Troia) Italy 2008	
Shrimp Salad BLT – toasted brioche, avocado, tarragon alioli .....	11
Málaga, Botani "Seco" (Moscatel) Spain 2009	
Beef Tenderloin Tartare – pimentón alioli, hazelnuts, Parmigiano, crispy capers, arugula.....	13
Calatayud, Atteca "Old Vines" (Garnacha) Spain 2009	
Head-on Maya Shrimp a la Planxa – caramelized cauliflower, almonds, capers, lemon butter sauce.....	13
Chardonnay, Johnny's (Napa Valley, CA) 2010	
Arugula Salad – clementines, shaved Parmigiano, orange vinaigrette.....	9
Rioja Alavesa, Ostatu (Viura, Malvasia) Spain 2010	

### MAIN

Sea Scallops a la Siciliana – cauliflower, golden raisins, pine nuts, salmoriglio sauce.....	32
Málaga, Botani "Seco" (Moscatel) Spain 2009	
Marcona Almond Crusted Merluza – white fish, black trumpet mushrooms, swiss chard celery root-saffron purée, red wine butter sauce .....	29
Castilla y León, Avante (Mencia) Spain 2009	
Scottish Salmon a la Planxa – spinach, fingerling potatoes, Hollandaise, preserved Umbrian truffle .....	29
Chardonnay, Johnny's (Napa Valley, CA) 2010	
Wood-grilled Duck Magret – turnips a la planxa, swiss chard, pistachio pesto, blood orange gastrique.....	29
Montsant, Can Blau (Syrah, Garnacha, Cariñena) Spain 2009	
Chicken Breast Paillard – Quixote chorizo, Brussels sprouts, smoked Romesco sauce .....	27
Monstant, Can Blau (Syrah, Garnacha, Cariñena) Spain 2009	
Leg of Lamb Steak – creamy chickpea polenta, piquillo pepper marmalatta, herb oil .....	29
Castel del Monte, Santa Lucia "Vigna del Melograno" (Troia) Italy 2008	
Hanger Steak – smoked potatoes, Romesco sauce, grilled green onion .....	29
Tierra de Castilla, Dominio Eguren "Pazo" (Tempranillo) Spain 2009	
Creekstone Farms NY Strip – olive oil crushed potatoes, crispy shallots, mojo picón sauce .....	38
Malbec, Zuccardi "Q" (Mendoza, Argentina) 2009	
Wood-grilled Aged Ribeye 16 oz – papas fritas, persillade sauce.....	38
Cabernet Sauvignon, Pulenta "La Flor" (Mendoza, Argentina) 2009	

### LA BOMBA RICE Estate grown from Calisparra – Served individually or for Groups of 6 to 8

Classic – wood grilled chicken & chorizo.....	26/94
Calatayud, Atteca "Old Vines" (Garnacha) Spain 2009	
Seafood – shrimp a la planxa, littleneck clams, merluza, lobster, cannellini beans, lobster stock & saffron .....	38/142
Rioja Crianza, Sierra Cantabria (Tempranillo blend) Spain 2008	
Vegetable – local black beans, squash, forest mushrooms, yellow corn, mojo picón .....	21/73
Castilla y León, Avante (Mencia) Spain 2009	

### SWEET

Crispy Chocolate Hazelnut Bars – mocha ice cream & candied hazelnuts .....	8
Banyuls, M. Chapoutier (Languedoc, France) 2009	
Green Apple Tart – cinnamon ice cream .....	8
Moscatel, J. Ordoñez & Co. "Selección Especial" (Málaga, Spain) 2008	
Bizcocho Enrollado – vanilla roulade, orange cream, candied pignoli, burnt orange caramel sauce.....	7
Sauternes, Château Cameron (Bordeaux, France) 2006	
Sicilian "Brioscia" – pistachio, vanilla & mocha ice cream sandwiches.....	7
Maury, Mas Amiel (Languedoc, France) 2009	
Trio of Sorbets – mango, Meyer lemon & blood orange .....	6
Moscato d'Asti, Tintero "Sori Gramela" (Piemonte, Italy) 2008	
Crema Catalana – traditional custard with lemon & cinnamon .....	8
Moscatel, J. Ordoñez & Co. "Selección Especial" (Málaga, Spain) 2008	
Cajeta Sundae – cajeta ice cream, chocolate sauce, caramel whipped cream & pecan tuile .....	7
Pedro Ximénez, Emilio Lustau (Jerez de la Frontera, Spain)	

### CHEESE

5 each / plate of four – 17 (\$2 supplement for Montenebro)

ZAMORANO (Zamora–sheep) mild, fruity, olive oil, nutty	MANCHEGO (La Mancha–sheep) firm, sharp, crumbly
GARROTXA (Catalonia–goat) rustic, velvety, mildly spicy	MAHON (Menorca–cow) mildly sharp & salty
CAÑA DE CABRA (Murcia–goat) creamy, tangy, mushroom	MONTENEbro (Catalonia–goat) sharp, firm, spicy blue edge
VALDEON (Léon–cow & goat) creamy, sharp, complex blue	LA PERAL (Asturias–cow & sheep) creamy, mild blue

# WINES BY THE GLASS

## SPARKLING

<b>Cava, Dibon “Brut Reserve” (Macabeo/Xarel-lo/Parellada) Penedés, Spain NV</b> .....8	delicately macerated peach; hints of vanilla & hazelnuts
<b>Cava Brut, Canals Canals “Rosat Reserva” (Garnacha blend) Penedés NV</b> .....11	ideal for the prosecco drinker; focused fruit with charming cherries
<b>Champagne, Louis Roederer “Premier Cuvée” Brut NV</b> ..... 20	full & complex with structure, length, and finesse; classic style

## WHITE

<b>Rioja Alavesa, Ostatu (Viura, Malvasia) Spain 2010</b> .....9	aromas of peach and apricot, balanced acidity; full & rich on the palate
<b>Minho, Aveleda "Follies" (Alvarinho, Loureiro) Portugal 2010</b> ..... 10	autumn pears & clementines; balanced, round & rich
<b>Castilla-La Mancha, Volver “Pazo” (Verdejo) Spain 2009</b> .....6	crisp & brilliantly fruity, peaches & herbs
<b>Malaga, Botani “Seco”(Moscatel) Spain 2010</b> ..... 10	stone fruit & subtle honeysuckle; perfect dry Moscatel
<b>Pinot Grigio, Bertani “Velante” (Veneto, Italy) 2010</b> .....7	crisp minerality, hints of melon and lemon; very satisfying
<b>Chardonnay, Johnny's (Napa Valley, CA) 2010</b> ..... 13	aromas of golden apple, pear & banana lead to a plush, creamy palate with delicate acidity
<b>Riesling, Loosen Bros. “Dr. L” (Mosel, Germany) 2010</b> .....8	fresh juicy apricots & sweet white peaches
<b>Torrontes, Susana Balbo “Criós” (Mendoza, Argentina) 2011</b> .....9	plump & spicy, floral, peaches & citrus zest
<b>Ribeiro, Viña Mein (Treixadura, Godello, Loureira) Spain 2010</b> ..... 12	well-balanced, fresh, dry, great fruit

## RED

<b>Castel del Monte, Santa Lucia "Vigna del Melograno" (Troia) Italy 2008</b> ..... 10	rustic, loads of red berries, wild herbs and flowers
<b>Calatayud, Atteca “Old Vines” (Garnacha) 2009</b> ..... 11	concentrated, ripe, and balanced with notes of black cherry and blueberry
<b>Tierra de Castilla, Dominio Eguren “Pazo” (Tempranillo) Spain 2009</b> .....6	medium bodied, suave, way-too-serious for its price tag
<b>Castilla y León, Avante (Mencia) Spain 2009</b> .....9	dark & juicy fruit, smoky with structured tannin; long & elegant
<b>Rioja Crianza, Sierra Cantabria (Tempranillo blend) Spain 2008</b> ..... 11	red berries and spice with a long, elegant finish
<b>Ribera del Duero, Emilio Moro (Tempranillo) Spain 2007</b> ..... 16	ripe cherry, vanilla & spice, firm structure
<b>Montsant, Can Blau (Syrah, Garnacha, Cariñena) Spain 2009</b> .....10	round & dense with notes of black cherry; outstanding length
<b>Malbec, Zuccardi “Q” (Mendoza, Argentina) 2009</b> ..... 13	intense red & black fruit aromas; silky beginning, soft tannin, persistent finish
<b>Syrah, Tensley “Johnny’s” (Santa Barbara, CA) 2009</b> ..... 13	supple and fresh with plenty of ripe fruit; exclusively made for Foreman Wolf restaurants
<b>Cabernet Sauvignon, Pulenta "La Flor" (Mendoza, Argentina) 2009</b> ..... 12	jammy fruit and subtle spice on the nose; pleasant concentration with soft tannins
<b>Alicante, Tarima (Monastrell) Spain 2010</b> .....6	jammy dark fruits with a hint of pepper; structured finish

## BEER

<b>Flying Dog Doggie Style 5.5% (Frederick, MD)</b> ..... 6	<b>Warsteiner Pilsner 4.9% (Germany)</b> ..... 6	<b>Samuel Smith’s Nut Brown Ale 5.0% (England)</b> ..... 7
<b>Dogfish Head Raison D’Etre 8.0% (Lewes, DE)</b> ..... 8	<b>Aventinus Doppelbock 8.2% 16.9cL (Germany)</b> .... 12	<b>Estrella Damm Inedit 4.8% 750ml (Spain)</b> .....24
<b>Stoudts Double IPA 9.0% (Allentown, PA)</b> ..... 8	<b>St. Pauli Girl 0.5% NA (Germany)</b> ..... 5	<b>La Fin Du Monde 9.0% (Canada)</b> ..... 8
<b>Magic Hat #9 4.6% (Burlington, VT)</b> ..... 6	<b>Saison Dupont 6.5% (Belgium)</b> ..... 11	<b>Hitachino 5.0% (Japan)</b> .....9
<b>Budweiser 5.0% (St. Louis, MO)</b> ..... 5	<b>Trappistes Rochefort 10 11.3% (Belgium)</b> ..... 13	
<b>Miller Lite 4.2% (Milwaukee, WI)</b> .....5	<b>Stella Artois 5.0% (Belgium)</b> ..... 6	
<b>Corona Extra 4.6% (Mexico)</b> ..... 6	<b>Heineken 5.0% (Holland)</b> ..... 6	
<b>Franziskaner Hefe-weisse 5.0% (Germany)</b> ..... 7	<b>Amstel Light 3.5% (Holland)</b> ..... 6	
<b>Warsteiner Dunkel 4.9% (Germany)</b> ..... 6	<b>Guinness Draught 4.3% (Ireland)</b> ..... 6	

## STILLWATER ARTISANAL ALES

Brian Strumke, Brewmaster

<b>Cellar Door 6.6% 750mL citrus &amp; herbs</b> .....23
<b>Stateside Saison 6.8% 750mL fresh &amp; aromatic</b> .....25

## COCKTAILS CÓCTELES TRADICIONALES

<b>Granizado</b> ..... 11	<i>Macchu Pisco, St. Germain Elderflower Liqueur, Dibon Cava, green grapes</i>
<b>Pear Mondello Mojito</b> .....10	<i>Grey Goose La Poire Vodka, pear nectar, muddled lime &amp; mint</i>
<b>Lychee Mondello Mojito</b> ..... 9	<i>Appleton Estate Silver Rum, Soho Lychee Liqueur, lemon, lime &amp; mint</i>
<b>Cranberry Mondello Mojito</b> .....12	<i>10 Cane Premium Rum, muddled cranberry, fresh mint</i>

## FLORAL, HERBS, SPICE

<b>Warm Apple Cider</b> .....11	<i>Van Gogh Wild Appel Vodka, Calvados, allspice dram, farm cider</i>
<b>Sparkling Elderflower</b> ..... 12	<i>Hendrick’s Gin, St. Germain Elderflower Liqueur, Dibon Cava, fresh cucumber</i>
<b>Blue Velvet</b> ..... 14	<i>Cold River Blueberry, Crème de Violette &amp; Velvet Falernum</i>
<b>Spiced Pear</b> ..... 12	<i>Grey Goose La Poire Vodka, St. Elizabeth’s Allspice Dram, pear nectar</i>
<b>Elderflower &amp; Pomegranate Martini</b> ..... 13	<i>Charbay Vodka, St. Germain Elderflower Liqueur, pomegranate juice</i>
<b>La Vie en Rose</b> ..... 10	<i>Moscato d’Asti, Soho Lychee Liqueur, rose water &amp; fresh petal</i>

## FUN, FRUITY, EASY

<b>Sangreto</b> ..... 6 / 19 carafe	
<b>Sangreto Blanco</b> ..... 7/ 22 carafe	
<b>Durazno</b> ..... 11	<i>Stolichnaya vodka, peach nectar, cranberry juice</i>
<b>Euro</b> ..... 11	<i>Stolichnaya Razberi Vodka, Château Monet Framboise, lemon &amp; lime juices</i>
<b>Cava Royale</b> ..... 9	<i>Dibon Cava &amp; peach nectar</i>
<b>Cotton Candy Cosmo</b> .....15	<i>Stolichnaya Vodka, Cointreau, cranberry &amp; lime juices, cotton candy puff</i>
<b>Riviera</b> ..... 11	<i>Stolichnaya Ohranj Vodka, blood orange juice, Massenez Cassis, Pazo Blanco</i>

## CONTEMPORARY CLASSICS

<b>Dirty Blue</b> ..... 13	<i>Boyd &amp; Blair Potato Vodka, splash of olive juice, 3 Spanish Valdeon blue cheese stuffed olives</i>
<b>Spiced Manhattan</b> ..... 12	<i>Basil Hayden’s Bourbon, Heering Cherry Liqueur &amp; Peychaud’s Bitters</i>
<b>Blood Orange Old Fashioned</b> ..... 12	<i>Maker’s Mark Bourbon, Solerno Blood Orange brandy, orange bitters</i>
<b>Cucumber Gimlet</b> ..... 13	<i>Hendrick’s Gin, freshly muddled cucumber &amp; lime</i>
<b>Calvados Sidecar</b> ..... 14	<i>Daron Calvados, St. Germain Elderflower Liqueur</i>

## CHOCOLATE, NUTS, COFFEE

<b>White Chocolate Macadamia Nut</b> ..... 14	<i>Corsair Vanilla Vodka, Godiva White Chocolate, Trader Vic Macadamia Nut &amp; Farretti Biscotti</i>
<b>Chocolate Covered Strawberry</b> ..... 13	<i>Godiva Dark Chocolate, Massenez Fraise de Bois, &amp; Stolichnaya Vanil</i>
<b>Espresso Martini</b> ..... 9	<i>Van Gogh Double Espresso Vodka &amp; chilled espresso</i>
<b>Tequila Fun-Rise</b> ..... 9	<i>Van Gogh Double Espresso Vodka, Patron XO Cafe, Tres Leches Liqueur, chilled espresso</i>