



— pintxos —

- 4 {
- ALMENDRAS smoked bbq marcona almonds
  - ACEITUNAS marinated spanish olives
  - CROQUETA ASHE COUNTY piquillo cheese (3)
  - HUEVO DIABLO spanish deviled egg, chorizo (2)
  - DÁTIL medjool dates, goat cheese, country ham (4)
  - BANDERILLA shrimp, pickled vegetable, guindilla pepper (1)
  - BOCADILLO bbq pork, piquillo cheese, pickled cabbage (2)
  - BOQUERONES pickled SPANISH white anchovies & potato chips
  - GARBANZOS crispy chickpeas with moorish spices

SERRANO	r. iglesias 78 month / SPAIN	10
IBERICO	bellota pata negra (5J) / SPAIN	20
LOMO	lomo la quercia / IOWA	6
CHORIZO	palacios / SPAIN	5
JOHNSTON CO.	country ham / SMITHFIELD, NC	10
JOHNSTON CO.	mangalista / SMITHFIELD, NC	15
MIXTO	sample of four	12/20

{if you're into jamón, ask us about additional offerings}

**PAN con TOMATE**

small 4 / large 6  
add jamón, boquerones, or manchego 2/4

— tapas *frías* —

GAZPACHO VERDE

NC blue crab, chorizo, cornbread croutons 8

PULPO

smoked octopus, red thumb potato, benne seed, pimenton 9

TORTILLA ESPAÑOLA

egg, potato, summer squash & zucchini, tomato emulsion, basil aioli 5

MATA y PIMIENTA GELATINA

house made farmer's cheese, espedlette pepper jelly, toasted bread 7

ESCALIVADA

charred local summer vegetables, eggplant puree, roasted pepper, tomato vinaigretta, pine nuts 9

*Quesos*

selection of three or five SPANISH and local cheeses 10 / 15

ENSALADA de MARISCOS

chilled shrimp, crab, scallops, clams, calamares, sherry vinaigretta II

ENSALADA de REMOLACHA ASADA

roasted beets, watermelon, crispy ham, curried buttermilk, hazelnuts, cilantro 8

ENSALADA VERDE y DURAZNOS

local greens, cabrales, NC peaches, spiced walnuts, sherry vinaigretta 7.5

ENSALADA RUSA

smoked NC trout & caviar, yukon gold & sweet potatoes, peas, mayonesa 8

— tapas *calientes* —

GAMBAS

NC shrimp, olive oil, garlic, chili, lemon, parsley 9.5

PATATAS BRAVAS

fried potatoes, two aiolis, spicy tomato sauce 6.5

QUESO FRITO y HUEVO

crispy manchego, duck egg, artichoke & serrano stew 9.5

MIGAS y CHICHARRONES

toasted bread crumbs, crispy chicken skin, broccoli, cheddar cheese, mornay 8.5

COSTILLAS de PUERCO

pork ribs, espedlette pepper jelly 7.5

POLLO FRITO

chicken fried chicken, mahon, serrano, pickle salad 9.5

CALAMARES FRITOS

semolina encrusted calamares, piquillo tartar sauce 7.5

CHORIZO

summer vegetable "succotash," BRINKLEY FARM butter bean, chorizo 8

MOLLEJAS

grilled sweetbreads, salsa verde, orange, puffed sorghum 10

ALMEJAS PEQUEÑAS

manila clams, sherry, garlic, boiled peanuts, ham 9

PAPAS ARRUGAS

red thumb "Canary Island style" potatoes, mojo verde, mojo rojo 8.5

ALBÓNDIGAS

lamb & pork meatballs, tomato saffron broth, chickpeas, mint 10

ELOTE ASADO

local corn, chorizo butter, CHC smoked farmer's cheese, green onion 5.5

PATO y ARROZ

bomba rice, duck, local oyster mushroom, BRINKLEY FARM snap pea, caramelized vidalia onion aioli 12

MORCILLA y DURAZNOS SALMOREJO

blood sausage, peach salmorejo, pickled peaches, pistachio, sugar snap pea 9

FIDEUÁ de CONEJO

pasta, saffron, chorizo, braised NC rabbit, yellow wax beans, smoked tomato aioli 14

BISTEC

PAINTED HILL hangar steak, charred onion, local tomato, country bread, GIORGIOS' basil, aioli 14.5

