CSTERA

Russian Potato Salad with Boquerones and Capers 9

Citrus and Vermouth Marinated Olives with Rosemary 6

Pan Con Tomate with Roasted Garlic Aioli 4

Beef Shank and Potato Bomba with Pickled Peppers 10

Gambas Al Ajillo with Oregano, Lemon and Sherry 13

Chorizo, Littleneck Clams and Stewed White Beans 10

Papas Bravas with Aioli and Piquillo Pepper Puree 7

Manchego, Radish and Mustard Greens Salad with Citrus Vinaigrette 11

Fingerling Potato and Spanish Conserva Salad with Romesco 14

Blistered Shishito Peppers with Maldon and Olive Oil 10

Shrimp and Leek **Stuffed Mushrooms** 9

Marinated Beets w/ Fennel, Orange and Ricotta 8

Wilted Bok Choy with Lemon and Anchovy Butter 8

Mushroom Toast with Sherry and Cognac Cream 13

Cranberry Beans and Octopus a La Plancha 17

Crispy Lamb Sweetbreads with Fried Lemon and Romesco 14

Seared Yellowfin Tuna with Pickled Vegetables and Pepitas 28

Red Wine Braised Lamb Shank with Chickpeas and Yogurt 38

Hanger Steak and Savoy Cabbage a La Plancha 25

Octopus Stuffed Calamari with Squid Ink Fideos 26

Half Chicken Kalimotxo with Braised Beans, Parsley and Lemon 28

Seafood Paella with Shrimp, Clams, Calamari and Mussels 26/Person (for Two or More)

Meat Paella with Roasted Duck, Ham and Chorizo 24/Person (for Two or More)