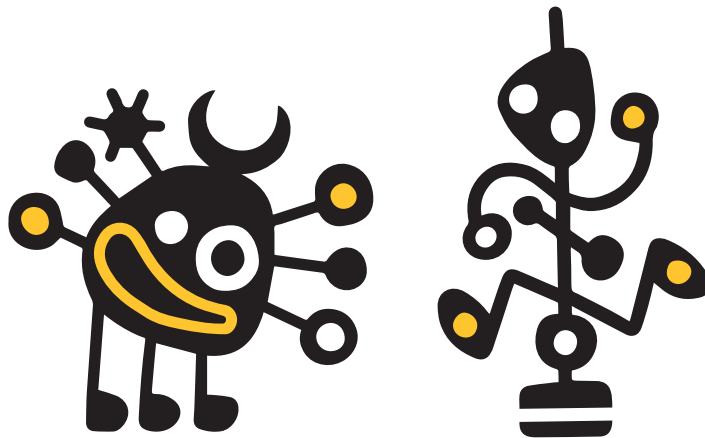


# SPANISH DINER

CASA DE COMIDAS



***Spaniards and New Yorkers, we are the same:*** we love to eat the food that we grew up with, the dishes of our mothers, our grandmothers, our families. At Spanish Diner, we are bringing what we love from home – eggs, stews, sandwiches – and sharing them with the people of New York. ¡Buen provecho, neoyorquinos!

**JOSÉ ANDRÉS**



# ¡COMO EN CASA!

START YOUR MEAL  
LIKE A SPANIARD!

## **Aceitunas marinadas \$6.5**

Marinated Manzanilla, Arbequina and Gordal Spanish olives

## **Vaso de gazpacho \$6**

Our very famous Spanish chilled tomato soup served in a glass, like at home!

## **Tortilla de patatas chips \$15**

Spanish omelet made with potato chips and caramelized onions

## **Patatas chips con mejillones en escabeche \$17**

Preserved mussels in escabeche sauce served over potato chips with Espinaler sauce

## **Patatas chips con boquerones \$14**

José Andrés chips, white anchovies and marinated olives

## **Empanadillas de bonito \$13**

Deep fried empanadillas stuffed with Spanish tuna, tomato, onion, peppers, and boiled egg

## **Croquetas del día \$13**

Chef's daily selection of croquetas

## **Ensaladilla Ucraniana \$13**

Potato, carrots, green peas salad with mayonnaise, Spanish canned tuna and confit piquillo peppers, served with bread picos

## **Patatas bravas \$10**

Fried potatoes with spicy tomato sauce and garlic alioli

# PiCa-PiCa

SPANISH SPECIALTIES

## **Pan con tomate \$9.5**

Cristal bread brushed with tomato, extra virgin olive oil, salt

## **Paletilla Ibérica \$17**

36-month cured Ibérico pork ham

## **Jamón Serrano \$14**

24-month cured Spanish Serrano ham

## **Salchichón Ibérico de bellota \$15**

Acorn-fed Iberico pork sausage

## **Chorizo Ibérico de bellota \$15**

Acorn-fed Ibérico pork sausage cured in paprika

## **Queso del día \$13**

Chef's daily cheese selection.  
*Ask your server!*

**Add a glass of Barbadillo Fino to pair perfectly with tapas above \$3**

# LA HUERTA

FROM THE ORCHARD TO YOUR PLATE!

## **El gazpacho y su liturgia \$10**

The very famous Spanish chilled tomato and vegetable soup served with croutons and brunoised vegetables

## **En España los tomates se comen así \$14**

*Taste tomatoes like a Spaniard!* Served simply with extra virgin olive oil, salt and pepper

## **Ensalada de aguacate \$12**

Avocado, mojo verde and goat cheese

## **Ensalada de garbanzos \$14**

Chickpeas, tomato, green onion, hard-boiled egg, extra virgin olive oil, sherry vinegar and cumin

## **Ensalada mixta \$15**

Romaine lettuce, egg, tomato, onion and Spanish conserved tuna

## **Cogollos a la cordobesa con boquerones \$17**

Gem lettuce, fried garlic, pimentón, extra virgin olive oil, sherry vinegar and white Spanish anchovies



# La Cocina de LA ABUELA

## SPANISH COMFORT FOOD

### Coliflor gratinada \$15

Cauliflower, béchamel sauce gratin

### Lentejas con chorizo y morcilla \$16

Spanish lentil stew with chorizo and morcilla

### Bacalao con pisto \$18

Fried salted Spanish cod with traditional eggplant, peppers and zucchini stew

### Calamares en su tinta \$23

Squid stewed in its ink, served with rice

### Macarrones con chorizo \$16

Traditional macaroni with pork and tomato sauce

### Canelones gratinados con foie \$19.5

Chicken, pork and duck foie gras baked pasta with béchamel sauce and cheese. Christmas every day!

### Callos con garbanzos, morcilla y chorizo \$19

Madrid style tripe stew, chickpeas, morcilla and chorizo served with crispy and warm Spanish bread

### Albóndigas con sepia y patatas fritas \$18

Ibérico pork meatballs with cuttlefish, tomato sauce, and crispy potatoes

### Pollo guisado con arroz \$22

Chicken stewed in caramelized onions and sherry wine served with rice

### Fricando de ternera \$23

Traditional Catalan beef stew, mushrooms, white rice



## PLATOS COMBINADOS

### COMBINATION PLATTERS

- 1 Cinta de lomo empanada con patatas fritas, 2 huevos fritos y los piquillos de Jordi Andrés \$21**  
Breaded and marinated pork loin with glazed piquillo peppers, two fried eggs and fried potatoes
- 2 Morcilla con salsa de tomate, patatas fritas, 2 huevos fritos \$22**  
Fried blood sausage, tomato sauce, two fried eggs and fried potatoes
- 3 Merluza frita con cogollos, pimiento de piquillos, anchoas y mayonesa \$23**  
Fried hake, mayonnaise, gem lettuce, confit piquillo peppers and Spanish anchovies
- 4 Arroz a la Cubana \$17**  
2 fried eggs, sautéed rice, tomato sauce, ibérico pork sausage
- 5 Pisto Manchego con huevos y patatas fritas \$18**  
Pisto Manchego, fries and 2 fried eggs

## BOCATA'S

### SPANISH SANDWICHES

### Mollete de Jamón Serrano \$13

Crispy bun, Serrano ham, brushed tomatoes and extra virgin olive oil

### Mollete de queso \$12

Crispy bun, Manchego cheese, brushed tomato and extra virgin olive oil

### Mollete de Jamón y queso \$15

Crispy bun, Serrano ham, Manchego cheese, brushed tomato and extra virgin olive oil

### Bikini mixto \$14

Grilled ham and cheese sandwich

### Bikini cuatro quesos \$12

Grilled Spanish cheese sandwich

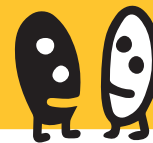
### Bikini "Angel Muro se fue a Mexico!" \$14

Breakfast sandwich with cooked ham, cheese, avocado and fried egg



# Huevos

BREAKFAST  
ALL DAY



## HUEVOS ROTOS CASA LUCIO

Fried eggs, potatoes

*Casa Lucio is a classic Madrid destination where the owner Lucio Blázquez has been wowing Madrileños with his light touch, quality ingredients and home-style cooking since 1974.*

Choice of two, four, or six eggs				
	Plain	\$14	\$18	\$20
	Chistorra	\$18	\$28	\$36
	Morcilla	\$18	\$28	\$37
	Jamón	\$22	\$31	\$38
	Mixto	\$23	\$32	\$39

## MAS HUEVOS

### Tortilla de patatas con callos \$23

Spanish omelet with Madrid style tripe stew

### Tortilla de patatas con sobrasada \$18

Spanish omelet with cured sausage from the Balearic Islands

### Tortilla de espinacas \$14

Spinach and goat cheese omelet

### Huevos fritos con aguacate \$13

2 fried eggs, sliced avocado

### Huevos fritos Verano en Zahara \$12

2 fried eggs, sliced tomato, oregano, olive oil

### Huevos fritos con pisto Manchego \$13

2 fried eggs, traditional eggplant, pepper, and zucchini stew

### Huevos Landa \$16

An homage to Restaurant Landa in Burgos. Fried blood sausage, two fried eggs, served with bread

### Garbanzos Bar Pinotxo \$16

The signature dish from Bar Pinotxo at La Boquería Market in Barcelona: chickpeas with morcilla served with 2 fried eggs

## EXTRAS:

Fried Egg \$2 | Fried Potatoes \$8 | Side Morcilla \$8 | Half Avocado \$2 | Rice \$5 | Bread \$2  
Mashed Potatoes \$5 | Green Salad \$5 | Tomato Salad \$5 | José Andrés Potato Chips \$4  
Alioli Sauce \$1 | Brava Sauce \$1 | Extra Virgin Olive Oil \$1