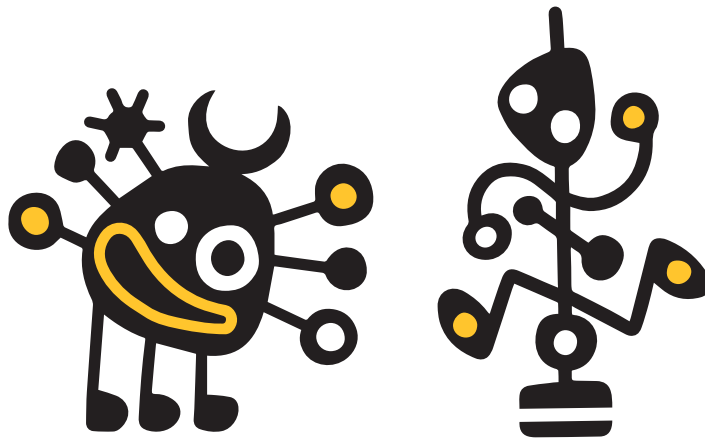


SPANISH DINER

CASA DE COMIDAS



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 you. ¡Buen provecho!

JOSÉ ANDRÉS

¡COMO EN CASA!

START YOUR MEAL
LIKE A SPANIARD!

Aceitunas aliñadas \$7

Gordal, manzanilla and arbequina Spanish olives marinated with citrus, sherry and herbs

Mejillones en escabeche con patatas chips y Espinaler \$12

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

Boquerones en vinagre \$12

White Spanish anchovies served with José Andrés potato chips and olives

Vaso de gazpacho y sus picatostes \$6

Chilled tomato, cucumber and green pepper soup, like mamá used to make

Ensaladilla rusa \$10

Potato salad with Spanish conserved tuna, carrots, peas and mayonnaise

Croquetas de cocido \$13

Beef, ham, chicken and chorizo béchamel fritters

Patatas bravas \$10

Fried potatoes with spicy tomato sauce and garlic alioli

Tortilla de patatas chips \$13

Spanish omelet made with José Andrés potato chips and caramelized onions

Tortilla de patatas con Callos \$19

Spanish omelet topped with beef tripe, pork trotters and chorizo Madrilian stew

Gambas al Ajillo \$17

The famous shrimp sautéed with garlic, olive oil, chile arbol, bay leaves and oloroso wine

PiCa-PiCa

SPANISH SPECIALTIES

Jamón ibérico \$16

36-month cured ibérico pork ham

Jamón Serrano \$12

24-month cured Spanish Serrano ham

Salchichón ibérico de bellota \$15

A dry-cured sausage made with acorn-fed ibérico pork

Chorizo ibérico de bellota \$15

Dry-cured acorn-fed ibérico sausage with pimentón

Queso Manchego \$12

3-month aged sheep's milk cheese

Anchoas de Santoña \$20

Anchovies from Santoña served over pan con tomate

Pan con tomate \$10

Toasted slices of uniquely crispy and ethereal bread brushed with fresh tomato and extra virgin olive oil

LA HUERTA

 VEGETABLES

El Gazpacho y su Liturgia \$10

The famous gazpacho served like at home

Ensalada de aguacate y mojo verde \$13

Avocado, mojo verde and goat cheese

Cogollos de lechuga a la cordobesa \$12

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

Cogollos con piquillo y queso Manchego \$13

Baby gem lettuce dressed with extra virgin olive oil and sherry vinegar, confit piquillos and Manchego cheese

Ensalada mixta \$13

Gem lettuce, tomato, onion, Spanish conserved tuna

Ensalada de garbanzos con tomate y huevo duro \$14

Chickpea salad, hard boiled eggs, cumin, tomate fresco, spring onions, olive oil and sherry vinegar

En España los tomates se comen así \$12

Tomato salad with extra virgin olive oil, spring onions, salt and pepper

Ensalada de pollo \$14

Romaine, Moorish marinated chicken, cucumber, green onion and pistachios with yogurt and lemon dressing

Alcachofas de Murcia con romesco \$16

Confit Spanish artichokes with romesco sauce

BOCATAS

 SANDWICHES

Bikini mixto \$12

The very famous pressed ham and cheese sandwich from Barcelona

Bikini cuatro quesos \$12

Manchego, Valdeón, Mahón and Tetilla grilled cheese sandwich with honey alioli

Bikini "Angel Muro se fue a Mexico!" \$16

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

Mollete de sobrasada y mahón \$14

Crispy, light bun with sausage, Mahón cheese, honey

Mollete de Queso Manchego \$11

Crispy, light bun with Manchego cheese

Mollete de jamón Serrano \$12

Crispy, light bun with Serrano ham

Mollete de jamón Serrano y queso \$13

Crispy, light bun with Serrano ham, Manchego cheese

Chistorra Hot Dog \$13

Spanish brioche roll, Navarra style pork sausage marinated with smoked paprika, caramelized onions, alioli and brava sauce

Butifarra Hot Dog \$13

Spanish brioche roll, Catalunya style pork sausage marinated with black pepper, caramelized onions, alioli and piparras

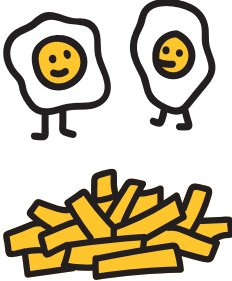
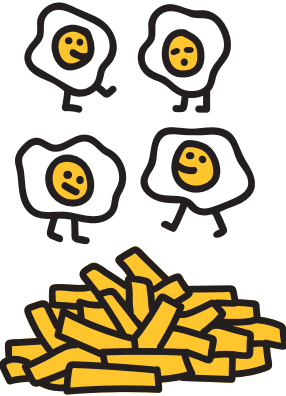
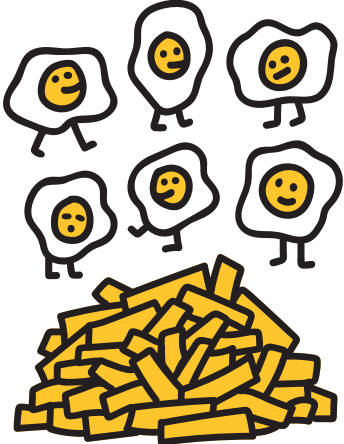
Huevos

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	\$12	\$16
Chistorra	\$16	\$26	\$36
Morcilla	\$17	\$27	\$37
Jamón	\$20	\$29	\$38
Mixto	\$21	\$30	\$39
Salmón ahumado	\$20	\$29	\$38

MAS HUEVOS MORE EGGS!

Huevos fritos con pisto manchego \$12
2 fried eggs served with the traditional stew of eggplant, peppers and zucchini

Garbanzos Bar Pinotxo \$15

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

Huevos fritos con aguacate \$13
2 fried eggs, avocado



Huevos fritos Verano en Zahara \$10
2 fried eggs, sliced tomatoes, salt, pepper, oregano and olive oil

Huevos Landa \$15

An homage to restaurant Landa in Burgos
2 fried eggs served with crispy morcilla and toasted bread

EXTRA: Fried Egg **\$2** | Fried Potatoes **\$7** | Avocado, Half **\$4** | José Andrés Chips **\$4** | Alioli **\$1** | Bravas Sauce **\$1**
Bread **\$2** | White Rice **\$5** | Side Salad **\$4** | Sliced Tomato **\$6** | Pork Sausage **\$5** | Chistorra **\$5** | Morcilla **\$6**

La Cocina de LA ABUELA

OUR GRANDMA'S CUISINE

Sopa de cocido \$12

Chicken, beef, pork and vegetable broth, angel hair pasta, chickpeas and chorizo

Lentejas con chorizo \$14

Lentil, carrot and potato stew with chorizo

Coliflor con béchamel \$14

Cauliflower gratin with béchamel sauce

Bacalao frito con pisto manchego \$18

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

Merluza al pil pil \$22

Poached hake with pil pil sauce served with piquillo peppers and a green salad

Calamares en su tinta \$20

Squid ink stew served with garlic sautéed rice

Canelones gratinados con foie \$18

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

Macarrones con chorizo \$16

Traditional macaroni pasta with tomato sauce and chorizo baked with Manchego cheese

Pollo guisado con arroz \$22

Chicken, caramelized onions and sherry wine stew served with garlic sautéed rice

Fricando de ternera \$22

Traditional Catalan beef stew, mushrooms, white rice

Callos con garbanzos \$16

Madrid style beef tripe stew with chickpeas and chorizo

Albondigas con tomate y patatas fritas \$16

Ibérico pork meatballs with tomato sauce and fried potatoes



PLATOS COMBINADOS

COMBO PLATTERS

- 1 Butifarra con mongetes, alioli y piquillos \$18**
Ibérico pork sausage, white beans, confit piquillo peppers, alioli sauce
- 2 Calamar a la plancha, 2 huevos fritos y patatas fritas \$23**
Seared fresh squid dressed with garlic and parsley, caramelized onions, 2 fried eggs and fried potatoes
- 3 Cinta de lomo a la plancha con patatas fritas y 2 huevos fritos \$22**
Seared spiced pork loin, 2 fried eggs and fried potatoes
- 4 Arroz a la Cubana \$15**
2 fried eggs, sautéed rice, tomato sauce, ibérico pork sausage
- 5 Ternera al Valdeón \$24**
Grilled hanger steak served with Valdeón cheese, a fried egg and fried potatoes

Postres

DESSERTS,
COFFEE Y MÁS

Arroz con leche \$8

The very famous rice and milk pudding from Asturias

Flan de Mamá Marisa \$8

José Andrés' mother's flan recipe served with whipped cream

Tarta de queso \$8

San Sebastian, "burnt" style goat cheesecake

Tarta de chocolate y queso \$8

San Sebastian, "burnt" style goat cheesecake...with chocolate!

Café Barraquito \$6

Espresso, Licor 43, condensed milk

Café Solo \$3.5

Espresso

Café Bombón \$4.5

Espresso, condensed milk

Café Cortado \$4

Espresso with a splash of milk

Café con Leche \$5

Espresso with steamed milk

Harney & Son's Hot Tea \$5

Earl Grey, English Breakfast, Chamomile, Japanese Sencha, Mint Lemon Verbena