

## **QUESOS** SPANISH ARTISANAL CHEESE

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Served with raisin walnut bread

### **Aged Mahón** 5

Hard cow's milk cheese from Illes Balears;  
tangy, intense, sharp, citrus

### **Caña de Cabra** 5

Soft goat's milk cheese from Murcia;  
citrus, creamy, slightly grassy

### **Aged Manchego** 5

Hard sheep's milk cheese, Castilla La Mancha;  
notes of caramel and nuts

### **Idiazábal** 5

Semi-hard sheep's milk cheese from Navarra;  
buttery, lightly smoked

### **Valdeón** 5

Soft goat, sheep, & cow's milk cheese, Castilla y León;  
creamy, sharp blue

## **EMBUTIDOS** SPANISH CHARCUTERIE

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### **Jamón Serrano** 9

"Jamónes de Segovia" Serrano ham,  
aged 18 Months

### **Jamón Ibérico de Bellota "Dehesa Cordobesa"** 32

1oz hand-carved, acorn-fed Ibérico ham,  
aged for 30 months

### **Chorizo Ibérico** 7

Acorn-fed, mildly spicy,  
pork sausage cured in pimentón

### **Salchichón Ibérico** 7

Acorn-fed spiced pork sausage,  
cured with garlic and herbs

## **TABLAS DE QUESOS Y EMBUTIDOS**

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### **Tabla de Quesos** 19

Manchego, Caña de Cabra, and Aged Mahón,  
served with olives, pan con tomate and raisin walnut bread

### **Tabla de Embutidos** 19

Jamón Serrano, Salchichón Ibérico, and Chorizo Ibérico,  
served with olives and pan con tomate

### **Tabla de Quesos y Embutidos** 28

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico,  
served with olives, pan con tomate and raisin walnut bread

# QUESOS Y EMBUTIDOS