



DUPONT  
1837 M STREET, NW



## RESTAURANT WEEK LUNCH

January 27-February 2

\$25 per person

Table participation recommended

### FOR THE TABLE

#### JAMÓN Y MANCHEGO (GF)

Serrano ham, aged 16 months and hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts, aged 12 months

### PRIMERO | SELECT 2

#### PATATAS BRAVAS (V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

#### TORTILLA ESPAÑOLA (V)

Traditional Spanish frittata of eggs, confit potatoes, onions

#### ENSALADA VASCA (V)

Market lettuces, spring herbs, creamy garlic dressing

#### CROQUETAS SETAS (V)

Creamy mushroom croquettes, truffle allioli

#### CROQUETAS DE JAMÓN

Creamy Jamón croquettes, quince purée

### SEGUNDO | SELECT 1

#### BOCATA DE ESCALIVADA (V)

Fire roasted vegetables, labne yogurt on crispy baguette

#### BOCATA DE JAMÓN

Serrano, Manchego, tomaquet on a crispy baguette

#### BOCATA DE POLLO

Oven roasted free range chicken, romesco sauce, garlic aioli, red leaf lettuce on crispy baguette

#### ENSALADA CÉSAR (GF) (V)

Baby gem, Marcona almonds, white anchovies, Manchego cheese

#### POLLO ASADO BOWL (GF)

Oven roasted free range chicken, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

Bocaditos served with chips



### WINE

WHITE -	Ostatu Blanco 2023 Viura, Malvasia ~ Rioja Alavesa	48
RED -	Fariña Lógrima 2019 Tinta de Toro ~ Toro	56



DOPDET  
1837 M STREET, NW



# RESTAURANT WEEK DINNER

January 27-February 2

\$40 per person

Table participation recommended

## FOR THE TABLE

### JAMÓN Y MANCHEGO

Serrano ham, aged 16 months and hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts, aged 12 months

## PRIMERO | SELECT 2

### ENSALADA CESAR

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

### DATILES CON BEICON

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

### PATATAS BRAVAS (V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

### CROQUETAS SETAS (V)

Creamy mushroom croquettes, truffle allioli

### ENSALADA VASCA (V)

Market lettuces, spring herbs, creamy garlic dressing

## SEGUNDO | SELECT 2

### GAMBAS AL AJILLO (GF)

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

### BRUSELAS CON VINAGRETA IBÉRICO (GF)

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

### ALCACHOFAS FRITAS (V)

Fried artichoke hearts, citrus allioli

### 1/4 POLLO RUSTIDO

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

### PICANHA A LA PARRILLA

5oz Top Sirloin steak, roasted carrot puree, mojo verde, grilled lime

### ESCALIVADA

Fire-roasted vegetables - eggplant, red pepper, and onion - served room temperature with labne yogurt, fresh herbs, olive oil, and focaccia

## POSTRE

### CHURROS CON CHOCOLATE (V)

Traditional fried dough dusted with cinnamon sugar served with hot chocolate



## WINE

WHITE -	Ostatu Blanco 2023 Viura, Malvasia ~ Rioja Alavesa	48
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