

# CHARCUTERÍA

## TASTING

**IBÉRICO**  
\$38

choose three ibérico meats

**GRAND IBÉRICO**  
\$54

five meats

JAMÓN IBÉRICO.....	14
JAMÓN SERRANO.....	9
LOMO IBÉRICO.....	14
PALETA IBÉRICO DE BELLOTA.....	14
CHORIZO IBÉRICO DE BELLOTA.....	13
SALCHICHÓN IBÉRICO.....	15

ALL PORTIONS 1oz

# QUESOS

**EACH CHEESE \$6**

served with seasonal accompaniments

**MANCHEGO D.O.P.**

firm, pasteurized sheep's milk.

aged 3 months.

*La Mancha, Spain*

**IDIAZABAL**

firm, raw sheep's milk.

aged 8 months.

*Basque Country*

**CHOOSE THREE \$17**

served with seasonal accompaniments

**KM 39**

hard, pasteurized cow's milk.

aged 16 months.

*Galicia, Spain*

**VALDEÓN**

pasteurized cow and goat blue cheese.

*Leon, Spain*

**ALL SIX \$32**

served with seasonal accompaniments

**CAÑA DE CABRA**

soft-ripened, pasteurized

goat's milk.

*Murcia, Spain*

**MAHÓN D.O.**

semi-firm, raw cow's milk.

aged 3 months.

*Menorca, Spain*

# TAPAS

## MARINATED SPANISH

**OLIVES..... 6**

**MARCONA ALMONDS..... 5**

**GILDA..... 6**

skewers of olive, boquerones, guindilla pepper.

**B.W.D. .... 10**

applewood bacon wrapped medjool dates, manchego, walnut, romesco sauce.

**PAN CON TOMATE ..... 6**

rustic bread, tomato. (add boquerones +4, burrata +8, jamón ibérico +14)

**ENSALADA DE NARANJA ... 13**

fennel, endive, orange vinaigrette, candied olive, marcona almond, mint.

**ENSALADA DE PERA ..... 12**

local greens, candied walnuts, valdeon, spiced sherry vinaigrette.

**BROCCOLINI ..... 11**

lemon herb butter, garbanzo puree, piquillo, tomato, red chimichurri.

**ZANAHORIAS..... 11**

roasted carrots, spiced carrot emulsion, coconut milk, scallion, black garlic, crispy garlic.

**BERENJENAS. .... 11**

eggplant, salmorejo, persian cucumber, honey.

**TARTA DE VERDURAS. .... 11**

puff pastry, mushroom duxelle, asparagus, tomato, chèvre, caramelized onion.

**PATATAS BRAVAS ..... 9**

fried potatoes, smoky pimentón bravas aioli.

**PIQUILLO RELLENO.....14**

queso de cabra stuffed piquillo peppers, medjool date, dukkah.

**COCA CON SETA.....15**

roasted mushroom flatbread, black truffle, pickled red onion, shiitake crema, mozzarella, provolone.

**IBÉRICO CROQUETAS ..... 12**

crispy bechamel filled ibérico fritters, sofrito aioli.

**BIKINI ..... 11**

grilled cheese, jamón Ibérico, black truffle, white bread.

**ALBONDIGAS ..... 11**

berkshire pork meatballs, cascabel chili crema.

**GAMBAS AL AJILLO.....16**

argentinian red shrimp, sherry garlic butter sauce, grilled sourdough.

**MEJILONES\* ..... 14**

marshall cove mussels, caper sofrito, sherry crema, tostada al ajillo.

**PULPO ..... 17**

spanish octopus, piquillo emulsion, canary island potatoes, pistou.

**LANGOSTA.....27**

maine lobster tail, cava sofrito crema, sourdough, lemon.

**IBÉRICO MAC N CHEESE... 11**

garganelli, mahón, gremolata, crispy jamón.

**RISOTTO ..... 15**

bomba rice, braised pork cheeks, idiazabal, roasted wild mushrooms.

**EMPANADAS DE CARNE .... 11**

braised short rib, mahón, salsa verde, crème fraîche.

**PORK CHEEK TACOS..... 11**

grilled corn salsa, avocado crema, lime.

**LOMO\* ..... 14**

pork tenderloin, aioli, grapefruit mojo, manchego, potato hay.

**CORDERO ..... 19**

lamb chops, aji amarillo, bordelaise, pistachio, mint.

**COSTILLAS..... 13**

grilled st. louis pork ribs, pimentón glaze, pedro ximénez.

**BISTEC\*..... 19**

wagyu sirloin, romesco, chimichurri.

## RACIONES

**SALMÓN A LA**

**PARILLA\* ..... 27**

patagonian salmon filet, saffron cava cream, smoked trout roe, chermoula.

**WAGYU & BERKSHIRE**

**BURGER\*..... 23**

wagyu, berkshire pork belly, mahón cheese, garlic aioli, escabeche, toasted brioche, patatas bravas.

**PAELLA (serves 2) ..... 33**

bomba rice, chicken, argentinian red shrimp, chorizo, seasonal vegetables.

(add lobster tail +22)

**SOLOMILLO AL**

**WHISKEY\* ..... 35**

8oz petite filet, whiskey ajillo, truffle fries.

## SUCKLING PIG

\$95 pp, 6+ guests

72-hour notice required

inquire for details

**CHG** CASTELLUCCI  
HOSPITALITY GROUP



MUJŌ



JAMÓN, TAPAS Y BEBIDAS

THE IBERIAN PIG

607 OVERTON STREET

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# WINE BY THE GLASS

## SPARKLING

MAS FI <i>Xarel-lo, Macabeo, Parellada</i> – Penedès, Spain.....	10
RAVENTÓS I BLANC DE NIT, ROSE <i>Xarel-lo, Macabeo, Parellada, Monastrell</i> – Conca del Riu Anoia, Spain.....	16
PORRON SERVICE <i>traditional spanish decanter for sharing</i> .....	25

## ROSÉ

MAS ASI <i>Garnacha</i> – Rioja, Spain.....	12
REZABAL <i>Hondarrabi Beltza, Hondarrabi Zuri</i> – Getariako Txakolina, Spain.....	14

## WHITE

### GAINTZA TXAKOLINA

<i>Hondarrabi Zuri, Hondarrabi Beltza</i> – Getariako Txakolina, Spain.....	13
MÁS ASÍ <i>Alvarinho</i> – Monção, Portugal.....	12
PRISMA <i>Sauvignon Blanc</i> – Casablanca Valley, Chile.....	12
CARL GRAFF <i>Riesling Spätlese</i> – Graacher Himmelreich, Germany.....	14
MARTINSANCHO <i>Verdejo</i> – Rueda, Spain.....	13
EMILIO MORO <i>Godello</i> – Mendoza, Argentina.....	13
DAOU <i>Chardonnay</i> – Paso Robles, California.....	16

## RED

TILENUS <i>Mencia</i> – Bierzo, Spain.....	11
KEN WRIGHT CELLARS <i>Pinot Noir</i> – Willamette Valley, Oregon.....	18
MÁS ASÍ <i>Tempranillo</i> – Rioja, Spain.....	12
VIÑA BUJANDA <i>Tempranillo</i> – Rioja, Spain.....	13
LA CARTUJA <i>Garnacha, Mazuelo</i> – Priorat, Spain.....	15
VIZCARRA ‘SENDA DEL ORO’ <i>Tempranillo</i> – Ribera del Duero, Spain.....	14
TORRES GRAN CORONAS RESERVA <i>Cabernet Sauvignon</i> – Penedès, Spain.....	15
EL ENEMIGO <i>Malbec</i> – Mendoza, Argentina.....	16

# BEBIDAS

HOUSE SANGRIA..... 9 <i>liter 3/4 (add brandy +5/20)</i>	THE IBERIAN OLD FASHIONED..... 12 <i>benton's bacon infused george dickel rye, organic maple syrup, angostura bitters, expression of orange &amp; lemon.</i>	BRASS MONKEY..... 14 <i>monkey 47 gin, tonic, dehydrated lemon, star anise, juniper berry.</i>
PAPER MACHETE..... 14 <i>vodka, lavender, saler's, lemon, honey, cava.</i>	FOX IN THE HENHOUSE..... 14 <i>rye, benedictine, cognac, manzanilla, vermouth, orange bitters.</i>	AMIGO, THE DEVIL..... 12 <i>vodka, passionfruit, habanero lime.</i>
MEET ME IN OAXACA..... 12 <i>mezcal, allspice dram, falernum, peychaud's, grapefruit, lemon.</i>		SO FRESA, SO CLEAN..... 12 <i>tequila, strega, lemon, strawberry, rosemary.</i>

# SPIRIT FREE

COFFEE DATE..... 6 <i>cold brew, date demerara, cream.</i>
APRIL COME, SHE WILL..... 8 <i>hibiscus, basil, lime, rose.</i>
ACQUA PANNA..... 3/6
SAN PELLEGRINO..... 3
PERRIER 750ml..... 6

# CERVEZA

## BOTTLE & CAN

ESTRELLA DAMM – Lager.....	8
BEARDED IRIS – Pep Talk, Pilsner.....	7
BLACKBERRY FARMS – Saison.....	7
HI-WIRE – Bed of Nails, Brown Ale.....	7
MONDAY NIGHT – Slap Fight, IPA.....	6