

CHARCUTERÍA

TASTING

IBÉRICO

38

choose three ibérico meats

GRAND IBÉRICO

54

five meats

JAMÓN SERRANO	9
CHORIZO IBÉRICO DE BELLOTA	13
SALCHICHÓN IBÉRICO DE BELLOTA.....	13
LOMO IBÉRICO	14
PALETA IBÉRICO.....	14
JAMÓN IBÉRICO.....	14
JAMÓN IBÉRICO DE BELLOTA.....	29

(available for ibérico and grand ibérico tasting +14)

ALL PORTIONS 10Z

QUESOS

EACH CHEESE 6

CAÑA DE CABRA

soft-ripened, pasteurized goat's milk,
aged 21 days
Murcia, Spain

VALDEÓN

soft, pasteurized cow and goat's milk,
aged 5 months
Leon, Spain

CHOOSE THREE 17

MAHÓN D.O.

semi-firm, pasteurized cow's milk,
aged 3 months
Menorca, Spain

IDIAZABAL

firm, raw sheep's milk,
aged 8 months
Basque Country

ALL SIX 32

MANCHEGO D.O.P.

firm, pasteurized sheep's milk,
aged 3 months
La Mancha, Spain

KM 39

hard, pasteurized cow's milk,
aged 16 months
Galicia, Spain

TAPAS

MARINATED SPANISH

OLIVES	6
MARCONA ALMONDS	5
GILDA	6
skewers of olive, boquerones, guindilla pepper	
B.W.D.	12
applewood bacon, medjool dates, manchego, walnut, hazelnut romesco, pedro ximénez	
PAN CON TOMATE.....	6
rustic bread, tomato (add boquerones +4, burrata +8, jamón ibérico +14)	
BURRATA CON JAMÓN	16
burrata, jamón serrano, cherry tomatoes, arugula, lemon pil pil, grilled sourdough	
ENSALADA DE FRESAS ...	12
spring greens, strawberry, chèvre, red onion, herbs, piquillo vinaigrette, marcona almonds	
BROCCOLINI	12
lemon herb butter, garbanzo puree, red chimichurri	
ZANAHORIAS.....	12
roasted carrots, spiced carrot emulsion, coconut milk, scallion, black garlic	
PEPINOS ALIÑADAS.	10
persian cucumber, marinated feta, tomato, popped amaranth, preserved lemon	
PATATAS BRAVAS.....	11
crispy potatoes, salsa brava, aioli	
PIQUILLO RELLENO	14
herbed goat cheese stuffed piquillo peppers, medjool dates, dukkah, pedro ximénez	

COCA CON SETA	17
roasted mushroom flatbread, black truffle, pickled red onion, shiitake crema, mozzarella, provolone	
CROQUETAS DE IBÉRICO .	12
bechamel, ibérico, sofrito aioli	
BIKINI.....	11
grilled cheese, jamón ibérico, black truffle, white bread	
ALBONDIGAS	11
berkshire pork meatballs, cascabel chili crema	
GAMBAS AL AJILLO	17
argentinian red shrimp, sherry garlic butter sauce, grilled sourdough	
TRUCHA VERANO	19
rainbow trout, cava beurre blanc, edamame, trout roe, pearl onion	
PULPO.....	19
spanish octopus, piquillo emulsion, canary island potatoes, refrito de ajo	
LANGOSTA	27
maine lobster tail, potato-carrot pave, salsa bogavante, tarragon oil	
IBÉRICO MAC N CHEESE..	12
garganelli, mahón cheese, gremolata, crispy jamón	
RISOTTO	15
bomba rice, braised pork cheek, idiazabal, local mushrooms, migas	
PORK CHEEK TACOS.....	12
braised pork, grilled corn salsa, avocado crema, cilantro, lime	
TOCINO	16
pork belly, pomegranate glaze, chickpea, marcona praline	

EMPANADAS DE CARNE	13
braised short rib, mahón, salsa verde, crème fraîche	
LOMO*	16
pork tenderloin, aioli, mojo rojo, manchego, potato hay	
CORDERO*	21
lamb loin, aji amarillo, cucumber escabeche, dukkah	
COSTILLAS.....	14
grilled st. louis pork ribs, pimentón glaze, pedro ximénez	
BISTEC CON PAPAS*	21
hanger steak, confit fingerling potato, mojo picón y verde, benton's bacon aioli	

RACIONES

WAGYU & BERKSHIRE BURGER*.....	22
wagyu, berkshire pork belly, mahón cheese, aioli, escabeche, toasted brioche	
PAELLA	35
bomba rice, chicken, argentinian red shrimp, chorizo, seasonal vegetables – serves 2-3 (add lobster tail +22)	

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	11
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

WHITE

GAINTZA TXAKOLINA

<i>Hondarrabi Zuri, Gros Manseng</i> – Getariako Txakolina, Spain	13
MÁS ASÍ <i>Alvarinho</i> – Monção, Portugal	12
MARTINSANCHO <i>Verdejo</i> – Rueda, Spain	13
PRISMA <i>Sauvignon Blanc</i> – Casablanca Valley, Chile	13
CARL GRAFF <i>Riesling Spätlese</i> – Graacher Himmelreich, Germany	15
POLVORETA <i>Godello</i> – Bierzo, Spain	13
DAOU <i>Chardonnay</i> – Paso Robles, California	16

ROSÉ

MÁS ASÍ <i>Tempranillo, Garnacha</i> – Rioja, Spain	12
REZABAL <i>Hondarrabi Beltza, Hondarrabi Zuri</i> – Getariako Txakolina, Spain	14

RED

GUIMARA <i>Mencia</i> – Ribeira Sacra, Spain	15
COOPER HILL <i>Pinot Noir</i> – Willamette Valley, Oregon	18
MÁS ASÍ <i>Tempranillo</i> – Rioja, Spain	12
VIÑA BUJANDA <i>Tempranillo</i> – Rioja, Spain	14
LA CARTUJA <i>Garnacha, Mazuelo</i> – Priorat, Spain	15
VIZCARRA ‘SENDA DEL ORO’ <i>Tempranillo</i> – Ribera del Duero, Spain	16
CATENA APPELLATION AGRELO <i>Cabernet Sauvignon</i> – Mendoza, Argentina	15
AUDAZ <i>Malbec</i> – Mendoza, Argentina	16

BEBIDAS

HOUSE SANGRIA	10	THE IBERIAN OLD FASHIONED	13	BRASS MONKEY	15
liter 38 (add brandy +5/20)		benton's bacon infused george dickel		monkey 47 gin, tonic, dehydrated	
PAPER MACHETE	14	rye, maple syrup, angostura bitters,		lemon, star anise, juniper berry	
vodka, lavender, saler's, lemon, honey,		expression of orange & lemon		AMIGO, THE DEVIL.....	14
cava		FOX IN THE HENHOUSE	14	vodka, passionfruit, habanero, lime	
MEET ME IN OAXACA	14	rye, benedictine, cognac, manzanilla,		SO FRESA, SO CLEAN	14
mezcal, allspice dram, falernum,		vermouth, orange bitters		tequila, strega, lemon, strawberry,	
peychaud's, grapefruit, lemon		O'VALENCIA!.....	14	rosemary	
		reposado tequila, fino sherry, licor 43,			
		cold brew			

SPIRIT FREE

APRIL COME, SHE WILL	8
hibiscus, basil, honey, lime, rose	
CHASING WINDMILLS	10
blackberry sour, tonic, gingerbeer	
ACQUA PANNA	8
SAN PELLEGRINO	8
PERRIER	4

CERVEZA

BOTTLE & CAN

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