

## CHARCUTERIE

### COLD MEATS

**JAMÓN IBÉRICO 5J 39 (1.5oz)**  
100% acorn fed salt cured pork

**FUET 9**  
Pork dried sausage

**LOMO IBÉRICO 13**  
Iberian pork cured loin

**CHORIZO IBÉRICO 10**  
Iberian pork spiced chorizo

### CHEESE

**MANCHEGO 9**  
La Mancha. Sheep

**IDIAZABAL 9**  
Basque country. Sheep

**PAYOYO 9**  
Andalucía. Goat & Sheep

**MAHÓN 9**  
Menorca. Cow

## TO START WITH

**DAILY OYSTERS 4 (BY THE PIECE)**  
Mignonette, lemon

**CHARBROILED OYSTERS 6 (BY THE PIECE)**  
Ponzu, rice vinegar mayo

**PA AMB TOMAQUET 8**  
Toasted bread, grated tomato, garlic oil (V)

**ANCHOVIES 16**  
From "Cantabrico" Sea. (Cured in salt for 3 years).  
EVOO & black pepper

**ASPARAGUS COJONUDOS 17**  
From Navarra. Tomatoes & scallions salad with aioli "negat" (VG)

**COLD TOMATO SOUP 15**  
Mustard ice cream, basil oil. croutons (VG)

**OCTOPUS 18**  
Carpaccio. Garbanzo bean spread, apple aioli, lemon zest

**BRANZINO TARTARE 18**  
White garlic cold soup, cucumber, quince

**STEAK TARTARE 19**  
Mustard, apple, capers, shallots, pickled spanish green chili

**GLÓRIES SALAD 16**  
Greens, tomato, apple, onion, mozzarella, black olives, pest (VG)

**CHARBROILED PRAWN 7**  
By the piece. Aioli

**CHARBROILED OCTOPUS LEG M/P**  
Aioli

**COCA 19**  
Flat bread, escalivada, anchovies, female tuna belly, romesco

## SOMETHING ELSE

**CLAMS "DEME'S MOM RECIPE" 19**  
jamón ibérico, tomato sofrito, picada sauce, sherry vinegar

**PAN-SEARED FOIE 23**  
Honey bread, apple textures, raspberries, almond powder

**CANELONS 18**  
Roasted chicken cannelloni, wonton, bechamel, grated Manchego

**OUS 21**  
Poached eggs, potato foam, jamon ibérico, black truffle

**ARTICHOKE 21**  
Grilled artichoke confit, jamon ibérico, almond/balsamic vinaigrette

**CHABROILED CALAMAR 20**  
Whole squid, potato cream, picada

**FISH OF THE DAY M/P**  
Ask our server about today's catch

**ARROS CALDOS 33**  
Traditional soupy seafood rice

**ARROS SEC 30**  
Paella style rice with mushrooms, botifarra sausage & aioli

**VEGAN PAELLA 28**  
Paella style rice with escalivada, mushrooms, asparagus (V)

**NY STEAK 27**  
Australia, mushroom demi-glace, organic tomato salad

**ROUND OF BEERS FOR THE KITCHEN STAFF 5**  
A simple way to show your appreciation for the kitchen!

## SIDES

**SIDE OF BREAD 2.5 (V)**

**GLUTEN FREE BAGUETTE 5 (V)**

**MARINATED HOUSE OLIVES 7 (V)**

**HOUSE SALAD 6 (V)**

**POTATO CREAM 7 (VG)**

**SLICED BAKED POTATO 7 (V)**

**PIQUILLO PEPPERS 7 (V)**  
Garlic oil

**CHARBROILED ASPARAGUS 8 (V)**

U.S. restaurants, faced with higher food and labor costs, are raising menu prices at a much faster pace than historical rates.

We sincerely apologize for the increase in prices and hope to return to normalcy soon.

We appreciate your understanding and kindness in our efforts to keep the doors of our restaurant open for everyone

# Have you tried ordering [dinner] without thinking

close your eyes. point to an item on the menu with  
your [right] index finger. Now try it.



NIU KITCHEN