

mundaka

tapas

		precio
Bravas	fried potatoes, tomato, chili, aioli	three
Boquerones	white anchovies, olive oil, vinegar, garlic, parsley	six
Ravioli	our ricotta, organic egg, chantrelle mushrooms, pancetta	eight
Tortilla	eggs, potatoes, onions, sea salt	four
Queso	three cheeses, membrillo, walnuts, raisins	nine
Mixta	wild arugula, truffle-egg noodle, our air-dried beef	seven
Croquetas	béchamel, jamon, chicken	five
Dátiles	dates stuffed with almonds, goat cheese, bacon, fig balsamic	seven
Ensalada Rusa	braised tuna, potatoes, carrots, peas, forty minute egg	six
Gambas Pil Pil	wild Louisiana prawns, garlic, parsley, smoked chili flakes	fourteen
Puerco	pork belly, poached egg, tomato, toast	ten
Trucha	house smoked steelhead, potato blini, fried capers	ten
Canelons	porcini mushroom canneloni, our ricotta, sage brown butter	nine
Ostras	Marin miyagi oysters, wasabi caviar	2/ea
Acelga	swiss chard, red wine raisins, toasted almonds	five
Remolacha	roasted beets, manchego, walnuts, citrus vinaigrette	six
Embutidos	our house cured charcuteries: beef, duck, chorizo	thirteen
Empanada	roasted butternut squash, ricotta, mole	six
Tagine	cinnamon braised goat, root vegetables, polenta fritter	nine
Hamburguesa	lamb burger, pickled cauliflower, fries	six
Foie	seared Sonoma foie, fried plantaines, honey, radicchio	nineteen
Sardinas	whole grilled Monterey sardines, fingerling potatoes, salsa verde	five

Pintxos, assorted Basque tapas on the bar \$2/toothpick
tapas of Spanish olives or Marcona almonds \$4/ea

Jamon Serrano
ten/oz

Sampler of both Jamones
\$20

Jamon Ibérico de Bellota
thirty/oz

fuertes

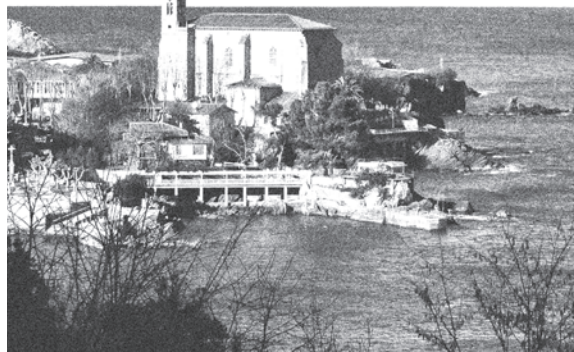
Paella	large traditional paella with assorted seafood and meat	thirty-eight
Cordero	thin California lamb chops, herb oil, fries	nineteen
Chuletón	22 oz bone in ribeye steak, cidreria style, served rare	thirty-nine

we believe in serving real food and real food only:

YES: fresh, local, line-caught, free-range, organic, biodynamic, sustainable, fair-trade, home-made, from scratch
 NO: hormones, antibiotics, MSG, high fructose corn syrup, artificial colors, artificial flavors, sweeteners, thickening agents

	bebidas	precio
agua	Saint Aniol still 1L	six
agua mineral	Vichy Catalan naturally sparkling 1L	six
limonada	homemade sparkling lemonade	three
Coca Cola	we serve Mexican coke (no high fructose corn syrup, just sugar)	three
Caña	large tap beer: Affligem Belgian blonde	six
Zurito	small tap beer: Affligem Belgian blonde	four
Estrella	Estrella Damm, Barcelona	four
Estrella L'ínedit	750mL spiced Spanish ale, Barcelona	nineteen
Leffe	bottled Belgian ale	five
clara	1/2 tap beer, 1/2 sparkling lemonade	five
kalimotxo	1/2 red wine, 1/2 Coca Cola	five
sangria	homemade sangria glass	five
jara de sangria	homemade sangria pitcher 1L	fifteen
cidra Vasca	Basque apple cider, bone dry	four
Porto	Dow's crusted port/20 year tawny	ten/fifteen
Jerez	Hidalgo Fino or Solera 1847 Oloroso Dulce or Hidalgo Cream	eight
Madeira	1997 Colheita Bual - Cossart Gordon	nine
muscat	2006 Casta Diva Muscat, Alicante	ten
cafe	espresso drinks no milk / espresso drinks with milk	three/four
thé	Moroccan mint tea, small pot and traditional glasses	five

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www.mundakacarmel.com

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