

August 1, 2024

Conservas - Spanish Tinned Seafood

Served with Lemon, Olives,
Grilled Baguette, Lemon Aioli

Espinaler, Squid in Olive Oil 26

José Gourmet, Small Sardines in Ravigote Sauce 29

Ati Manel, Horse Mackerel in Olive Oil and Basil 29

ABC+, John Dory in Mint Sauce 30



Pintxos

Gilda, Boquerones, Olive, Piquillo Pepper 3 (2)

Jamón Croquettes, Mojo Picón 4 (3)

Chorizo, Manchego, Dijon, Shishito Pepper, Baguette 4 (2)

Spinach and Gruyère Croquettes, Roasted Garlic Aioli 4 (3)

Beef Empanadas, Ají Amarillo Aioli 5 (2)

Raciones

Pan Con Tomate, Pan Rústico, Tomato, Fleur de Sel 7

Marcona Almonds, Thyme, Fleur de Sel 7

Spanish Olives, Lemon, Garlic, Rosemary 7

Papas Fritas, Preserved Truffle Aioli 8

Boquerones, Garlic Vinaigrette, Espelette 9

Cantabrian Anchovies, Piquillo Peppers 10

Charcuterie y Quesos

Marinated Manchego, Sheep's Milk Cheese, Garlic, Thyme, Pear Membrillo 14

Idiazabal, Smoked Sheep's Milk Cheese, Walnuts 14

Caña de Cabra, Goat's Milk Cheese, Bloomy Rind, Ajo Dulce 16

Délice de Bourgogne, Cow's Milk, Soft Ripened Triple Cream, Medjool Dates 16

12 Month Jamón Serrano, Tilly's Pickles 14

Tapas

Patatas Bravas, Mojo Picón, Charred Scallion Aioli, Scallions 12

Mesclun Salad, Apples, La Peral, Toasted Pepitas, Honey Banyuls Vinaigrette 14

Shishito Pepper Montadito, Fresh Ricotta, Herbes de Provence Boule, Chilis, Honey, Dukkah 15

Hothouse Tomato Carpaccio, Tiny Tomatoes, Garlic Flan, Garlic Breadcrumbs, Basil, Thyme 16

Wood Grilled Zucchini, Whipped Chèvre, Basil Purée, Pistachio, Tomato Vinaigrette 16

Shrimp a la Plantxa, Zucchini Escabeche, Piquillo Pepper, Fennel Pollen, Capers, Lemon Aioli 18

Crispy Oysters, Blistered Shishito Peppers, Charred Lemon, Pimentón Aioli 21

Entradas

Fresh Pasta, Zucchini, Lemon, Sauce Vin Blanc, Fresh Tomato, Basil, Parmesan 38

8 oz. New York Strip Steak, Papas Fritas, Salsa Verde, Charred Scallions 39

Wood Grilled Arctic Char, Red Pepper Piperade, Saffron Rice, Basil Picada 42

Squid Ink Fideuà, Mussels, Dayboat Scallops, Shrimp, Chorizo, Scallions, Crème Fraîche 44

40 oz Txuleton Bone-In Ribeye, Papas Fritas, Preserved Truffle Jus 130

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For private event inquiries, please email events@lacucharabaltimore.com

Be sure to check out our half priced wines over \$100 every Sunday!

A service charge of 22% will be automatically added to all checks.

If you would like this percentage adjusted please ask to speak with a manager. Thank you.