

March 12, 2025

Conservas - Spanish Tinned Seafood

Served with Lemon, Olives,
Grilled Baguette, Lemon Aioli



- Donostia Foods, Mussels en Escabeche 28**
- Don Bocarte, Boquerones in Olive Oil 28**
- Donostia Foods, Razor Shell Clams in Brine 28**
- Ramon Peña, Paprika Octopus 29**
- Conservas De Cambados, Barnacles in Brine 59**

Pintxos

- Gilda, Boquerones, Olive, Piquillo Pepper 3 (2)**
- Jamón Croquettes, Mojo Picón 4 (3)**
- Spinach and Gruyère Croquettes, Roasted Garlic Aioli 4 (3)**
- Chorizo, Manchego, Shishito Pepper, Dijon, Baguette 4 (2)**
- Beef Empanadas, Ají Amarillo Aioli 5 (2)**

Raciones

- Wood Grilled Pan Con Tomate, Pan Rústico, Tomato, Fleur de Sel 7**
- Spanish Olives, Lemon, Garlic, Rosemary 7**
- Marcona Almonds, Thyme, Fleur de Sel 8**
- Pommes Frites, Preserved Truffle Aioli 8**
- Boquerones, Garlic Vinaigrette, Espelette 9**
- Cantabrian Anchovies, Piquillo Peppers 11**

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, House Pickles 14**
- Chorizo Ibérico de Bellota, Dijon Mustard 14**

Tapas

- Patatas Bravas, Mojo Picón, Charred Scallion Aioli, Scallions 12**
- Roasted Beets, Smoked Chèvre, Pistachio Dukkah, Passion Fruit Vinaigrette 14**
- Spinach Salad, Apples, Pepitas, La Peral, Honey Banyuls Vinaigrette 14**
- Rainbow Trout, Roasted Cauliflower, Capers, Parsley 17**
- Shrimp a la Plantxa, Piquillo Peppers, Fennel Pollen, Capers, Lemon Aioli 18**
- Duck Magret, Roasted Turnips, Apples, Fennel Pollen, Apple Cider Jus 21**
- Crispy Oysters, Blistered Shishito Peppers, Charred Lemon, Pimentón Aioli 21**

Entradas

- Oyster Mushrooms, Butternut Squash, Kale, English Peas, Preserved Truffle, Idiazabal 38**
- Roasted Snapper, Green Chickpea Purée, Roasted Tomato, English Peas, Sautéed Spinach 42**
- Wood Grilled 9 oz. Strip Steak, Pommes Lyonnaise, Black Garlic Butter, Scallions 42**
- Wood Grilled Tuna, Butternut Squash Purée, Wilted Kale, Jimmy Nardello Peppers, Fino Sherry Jus 42**
- 40 oz Txuleton Bone-In Ribeye, Pommes Frites, Preserved Truffle Jus 130**

Wine Dinner with Bodegas Epifanio Rivera and Miguel Arroyo Izquierdo - 6:00 Sunday, March 16th

Join us for a five course shared tapas menu paired with two whites from Rueda and three reds from Ribera del Duero. Tickets are \$99 plus tax and gratuity. View the menu and purchase tickets at www.lacucharabaltimore.com/events.

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.