

October 1, 2024

Conservas - Spanish Tinned Seafood

Served with Lemon, Olives,
Grilled Baguette, Lemon Aioli



Donostia, Sardines en Vinegar 25
Donostia, Mussels en Escabeche 28
Donostia, Razor Clams en Brine 29
Ati Manel, Spiced Tuna Filets in Olive Oil 29

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

Pan Con Tomate, Pan Rústico, Tomato, Fleur de Sel 7
Marcona Almonds, Thyme, Fleur de Sel 7
Spanish Olives, Lemon, Garlic, Rosemary 7
Pommes Frites, Preserved Truffle Aioli 8
Boquerones, Garlic Vinaigrette, Espelette 9
Cantabrian Anchovies, Piquillo Pepper, Arbequina Olive Oil 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 Greens, Apples, La Peral, Pepitas, Honey Banyuls Vinaigrette 14
Squid Ink Fideuà, Mussels, Chorizo, Shrimp, Crème Fraîche, Scallions 15
Delicata Squash, Chanterelle Mushrooms, Sage Brown Butter 18
Shrimp a la Plantxa, Zucchini Escabeche, Piquillo Peppers, Tomato, Capers, Fennel Pollen 18
Red Snapper, Roasted Turnips, Turnip Greens, Chives, Sauce Vin Blanc 19
Crispy Soft Shell Crab, Arugula, Heirloom Tomato, Charred Corn, Dijon Aioli 21

Entradas

Matsutake Mushroom Fricassée, Butternut Squash, Beet Greens, Fresh Basil, Reggiano 38
Wood Grilled Tuna, Fairytale Pumpkin Purée, Roasted Peppers, Poblano Romesco 42
Braised Lamb Shank, Pommes Purée, Haricots Verts, Fresh Horseradish 44
Wood Grilled 12 oz. Strip Steak, Pommes Lyonnaise, Black Garlic Butter, Scallions 48
40 oz Txuleton Bone-In Ribeye, Pommes Frites, Preserved Truffle Jus 130

Bodegas Madai Wine Dinner - 6:00 pm Sunday November 3rd
Five course meal paired with six wines. Tickets are \$125 plus tax and gratuity.
View the menu and purchase tickets at www.lacucharabaltimore.com

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.