

**September 4, 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**  
**Alalunga, Cuttlefish in Ink 32**

**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**

**Charcuteries 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**  
**Paleta Ibérico de Bellota, Jabugo, España 2 oz. 39**

**Tapas**

**Patatas Bravas, Mojo Picón, Charred Scallion Aioli, Scallions 12**  
**Mesclun Greens, Fresh Basil, Yellow Peaches, Crispy Shallots, Orange Vinaigrette 14**  
**Wood Grilled Zucchini, Whipped Ricotta, Rosemary Picada, Roasted Tomato Vinaigrette 15**  
**Lamb y Pork Albóndigas, Smoked Tomato, Chèvre, Pistachio Dukkah 16**  
**Lobster Mushrooms, Green Bell Peppers, Crispy Polenta, Parsley Purée 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, Chanterelle Mushrooms, Zucchini, Sunchoke Cream, Basil, Reggiano 38**  
**Wood Grilled Salmon, Haricots Verts, Hakurei Turnip Purée, Roasted Tiny Tomatoes 39**  
**Squid Ink Fideuà, Mussels, Dayboat Scallops, Shrimp, Chorizo, Scallions, Crème Fraîche 42**  
**Wood Grilled 12oz. Strip Steak, Pommes Lyonnaise, Black Garlic Butter, Charred Scallions 48**  
**40 oz Txuleton Bone-In Ribeye, Pommes Frites, Preserved Truffle Jus 130**

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**For private event inquiries, please email [events@lacucharabaltimore.com](mailto: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.**