

**November 29, 2024**

**Conservas - Spanish Tinned Seafood**

Served with Lemon, Olives,  
Grilled Baguette, Lemon Aioli



**Donostia, Sardines in Olive Oil with Piquillo Peppers 26**  
**Ati Manel, Horse Mackerel in Olive Oil & Basil 26**  
**Conservas de Cambados, Small Scallops in Galician Sauce 27**  
**Don Bocarte, Boquerones in Olive Oil 28**

**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 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**  
**Chorizo Ibérico (2 oz.), Dijon Mustard 14**  
**12 Month Jamón Serrano, House Pickles 14**

**Tapas**

**Patatas Bravas, Mojo Picón, Charred Scallion Aioli, Scallions 12**  
**Mesclun Salad, Apples, La Peral, Pepitas, Honey Banyuls Vinaigrette 14**  
**Brussels Sprouts, Romanesco, Turnips, Wildflower Honey, Chilis, Chèvre 16**  
**Shrimp a la Plantxa, Piquillo Pepper, Fennel Pollen, Capers, Lemon Aioli 18**  
**Rainbow Trout, Sautéed Spinach, Roasted Tomatoes, Sauce Vin Blanc 18**  
**Wood Grilled Swordfish, Butternut Squash Purée, Rosemary Picada 19**  
**Crispy Oysters, Kale, Bacon, Apples, Pickled Cabbage, Pimentón Aioli 21**

**Entradas**

**Chanterelle Mushroom Fricassée, Butternut Squash, Swiss Chard, Preserved Truffle, Reggiano 38**  
**Braised Beef Cheeks, Pommes Puree, Wilted Turnip Greens, Fresh Horseradish 42**  
**Wood Grilled Tuna, Fairytale Pumpkin Purée, Wilted Kale, Sweet Peppers, Poblano Romesco 42**  
**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**

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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.**