

**October 30, 2024**

**Conservas - Spanish Tinned Seafood**

Served with Lemon, Olives,  
Grilled Baguette, Lemon Aioli



**Donostia, Sardines en Vinegar 25**

**Donostia, Clams en Brine 26**

**Fangst, Brisling No. 2 Sardine, Smoked with Beech Wood 29**

**Conservas de Cambados, Gooseneck Barnacles in Brine 49**

**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**

**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, House Pickles 14**

**Tapas**

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

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

**Poached Tuna, Piquillo Peppers, Arugula, Spanish Olives, Lemon Aioli 15**

**Wood Grilled Cauliflower, Fresh Ricotta, Marcona Almond Salvitxada 16**

**Shrimp a la Plantxa, Zucchini Escabeche, Piquillo Peppers, Fennel Pollen, Capers 18**

**Blackened Salmon, Sautéed Turnip Greens, Golden Raisins, Curried Remoulade 18**

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

**Entradas**

**Chanterelle Mushroom Fricassée, Butternut Squash, Kale, Preserved Truffle, Reggiano 38**

**Wood Grilled Tuna, Fairytale Pumpkin Purée, Wilted Kale, Sweet Peppers, Poblano Romesco 42**

**Duck Leg Confit, Braised Cabbage, Roasted Turnips, Natural Reduction 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**

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.