

April 18, 2024



## Conservas - Spanish Tinned Seafood

Served with Lemon, Olives,  
Grilled Baguette, Lemon Aioli

- Donostia, Mussels en Escabeche 28
- Donostia, Razor Clams in Brine 28
- Fangst, Beech Wood Smoked Nordic Sardine 29
- Ati Manel, Scallops in Caldeirada Sauce 29

## Pintxos

- Chorizo, Manchego, Dijon, Blistered Shishitos, Baguette 3 (2)
- Gilda, Boquerones, Olive, Piquillo Pepper 3 (2)
- Jamón Croquettes, Mojo Picón 4 (3)
- Spinach and Gruyère Croquettes, Roasted Garlic Aioli 4 (3)
- 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
- Papas Fritas, Preserved Truffle Aioli 8
- Boquerones, Espelette, Garlic Vinaigrette 9
- Cantabrian Anchovies, Piquillo Peppers 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 Spain, 2 oz. 39

## Tapas

- Patatas Bravas, Mojo Picón, Charred Scallion Aioli, Scallions 12
- Mesclun Greens, Apples, La Peral, Toasted Pepitas, Honey Banyuls Vinaigrette 14
- Chilled Asparagus, Ramps, Radish Blossoms, Chèvre, Lemon Vinaigrette 15
- Braised Veal Breast, Piquillo Pepper, Red Wine Jus, Crispy Sage 16
- Smoked Rockfish, Apples, Red Cabbage, Baguette Croutons, Apple Cider Vinaigrette 16
- Shrimp a la Plantxa, Piquillo Peppers, Fennel Pollen, Lemon Aioli, Capers 18
- Crispy Soft Shell Crab, Arugula, Dijon Aioli, Tiny Tomatoes 21

## Entradas

- Morel Mushroom Paella, Artichokes, Ramps, English Peas, Tarragon Aioli 38
- Wood Grilled Swordfish, Zucchini, Roasted Tomato, Capers, Niçoise Olives, Saffron Aioli 38
- Squid Ink Pasta, Mussels, Swordfish, Dayboat Scallops, Piquillo Pepper Purée 42
- 14 oz. Wood Grilled Strip Steak, Pommes Lyonnaise, Black Garlic Butter, Scallions 48
- 40 oz Txuleton Bone-In Ribeye, Papas Fritas, Preserved Truffle Reduction 130

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

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.