



# DESPAÑA

## FINE FOODS & TAPAS CAFÉ

### BOCADILLOS

SANDWICHES PREPARED TO ORDER  
MADE ON ARTISAN BREAD

#### ASTUR\*

Despaña Brand Morcilla with  
Pa amb Tomàquet | \$11.50

#### TORTILLA BOCADILLO\*

Choose One of Our Homemade Potato  
Omelets (Tortilla Serrano, Calabacín,  
Traditional, Despaña, or Queso) with  
Tomato + Alioli | \$10.50

#### GALLEGO\*

Serrano Ham, Chorizón + Arzúa  
Ulloa Cheese | \$10.50

#### BONITO

Loins of Bonito (White Tuna), Fresh  
Tomato + Piquillo Peppers | \$11.50

#### CHORIZO\*

Despaña Brand Traditional Chorizo,  
Manchego Cheese Drizzled with  
Extra Virgin Olive Oil | \$10.50

#### DESPAÑA

Serrano Ham, Creamy Goat Cheese,  
Tomato-Garlic Spread | \$10.00

#### CATALÁN\*

Butifarra Sausage, Garrotxa Cheese,  
Tomato-Garlic Spread | \$10.00

#### EL QUIJOTE

Lomo Embuchado (Dry-Cured Pork Loin),  
Manchego Cheese, Membrillo (Quince Cream)  
+ Extra Virgin Olive Oil | \$10.50

#### IBÉRICO

Ibérico Ham + Extra Virgin Olive Oil | \$25.00

#### MALLORQUÍN\*

Sobrasada (Chorizo Spread)  
Drizzled with Honey | \$10.00

#### NAVARRICO\*

Despaña Brand Chistorra, Roncal  
Cheese + Piquillo Peppers | \$11.00

#### PESCADOR

Blend of Piquillo, Guindilla Peppers  
+ Bonito topped with Boquerones  
(White Anchovies) + Alioli | \$11.00

#### BLT\*

Ibérico Bacon, Mixed Greens,  
Tomato + Alioli | \$14.00

#### PICANTE\*

Despaña Brand Chorizo Picante, Mahon  
Cheese, Basque Guindilla Peppers,  
Tomato + Alioli | \$11.50

#### TRADICIONAL

Choose from Serrano Ham, Cantimpalo  
(Dry-Cured Chorizo), or Lomo Embuchado  
(Dry-Cured Pork Loin). Bread is Lightly  
Coated with Extra Virgin Olive Oil | \$10.00

#### VEGETARIANO

Imported White Asparagus, Mixed  
Greens, Piquillo Peppers, Tomato,  
Sliced Olives + Alioli | \$9.50  
Add Manchego \$1.00

\* SERVED WARM

### TAPAS SMALL PLATES

#### PA AMB TOMÀQUET

Catalan Style Bread with Grated  
Tomato, Garlic + Olive Oil | \$6.50

#### ANCHOA DON BOCARTE CON PA AMB TOMÀQUET

Six to Eight Pieces of Dry-Cured Anchovies  
Served with Bread + Tomato | \$15.00

#### BOCARTE A LA CAZUELA

Fried Anchovies with Onions in Olive  
Oil | \$15.00

### CROQUETAS

Bacalao, Serrano, or Cabrales | \$3.50  
Ibérico | \$4.25

### RACIONES

#### CHORIZO A LA SIDRA

Despaña Brand Chorizo Cooked  
in Garlic + Asturian Apple Cider | \$8.00

#### MORCILLA CON TOMATE

Despaña Brand Black Sausage Cooked  
in Rich Tomato Sauce | \$8.00

#### PULPO A LA GALLEGA

Octopus with Mashed Potatoes,  
Olive Oil + Pimentón | \$14.00

#### PISTO

Simmered Vegetables (Zucchini,  
Red + Green Peppers, Tomatoes  
+ Onions) | \$7.00

#### PATATAS RIOJANAS

Potatoes with Spicy Chorizo  
+ Pimentón | \$8.50

#### ARROZ CON JIBIONES

Squid with Ink Over Rice  
+ Alioli | \$17.50

#### ENSALADA DE BACALAO

Bacalao (Cod Fillets) Placed Over Salad  
with Onion + Pepper Vinaigrette | \$15.00

### DAILY SOUP

Small \$6.00 | Large \$7.25

### TORTILLAS

#### TORTILLA TRADICIONAL

Eggs, Potatoes + Onions | \$3.75

#### TORTILLA DE QUESO

With Cow's Milk Cheese | \$4.25

#### TORTILLA SERRANO

With Serrano Ham | \$4.25

#### TORTILLA DESPAÑA

With Chorizo + Green Peppers | \$4.25

#### TORTILLA CALABACÍN

With Zucchini | \$4.25

#### SPANISH OLIVES

Mixed Marinated Olives | 7.00

#### BOQUERONES TAPA

White Anchovies Marinated with  
Garlic + Parsley | 7.50

### PINTXOS

SMALL CREATIONS SERVED ON ARTISAN BREAD

#### TORTILLA IDIAZABAL

Tortilla stuffed with York Ham  
+ Idiazabal Cheese | \$5.50

#### TORTILLA MANCHEGO

Tortilla stuffed with Manchego  
Cheese + Tomato | \$5.00

#### PIQUILLO REBOZADO

Fried Piquillo Pepper stuffed with  
Cod + Béchamel | \$4.50

#### MOJAMA

Mojama (Dry-Cured Tuna), Rulo de  
Cabra Cheese, Tomato, Marcona Almonds,  
Drizzled with Arrope + Olive Oil | \$5.25

#### IBÉRICO

Slices of Ibérico Ham +  
Extra Virgin Olive Oil | \$ 7.00

#### PINTXO CANTÁBRICO

Anchovies, Creamy Goat Cheese, Piquillo  
Peppers + Cucumber | \$4.50

#### BOQUERONES PINTXO

Marinated White Anchovies  
+ Slices of Tomato | \$4.25

#### BRANDADA

Toasted Bread with Salted Cod,  
Potato + Cheese | \$5.00

#### TOSTA PULPO

Octopus on Toasted Bread with Alioli  
+ Tomato-Garlic Spread | \$5.50

#### TOSTA CEBOLLA

Toasted Bread with Goat Cheese +  
Caramelized Onions | \$5.00

#### SERRANO & MANCHEGO

Slices of Serrano Ham +  
Manchego Cheese | \$4.00

#### CANTIMPALO

Dry-Cured Chorizo + Manchego  
Cheese | \$4.00

#### NAVARRICO

Despaña Brand Chistorra, Roncal Cheese  
+ Piquillo Pepper Strips | \$4.25

#### ASTURIANO

Despaña Brand Morcilla, Piquillo  
Pepper Strips + Alioli | \$4.25

#### QUIJOTE

Dry-Cured Pork Loin, Manchego  
Cheese, Quince Cream + Extra Virgin  
Olive Oil | \$4.00



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**@DESPANANYC**

# SALADS

MADE FRESH DAILY, SERVED WITH ARTISAN BREAD & HOUSE-MADE DRESSING

## BOQUERONES SALAD

Romaine Lettuce, Cherry Tomatoes, Peppers + Bonito Tuna Blend topped with Marinated White Anchovies | \$8.75

## CAMPERA SALAD

Romaine Lettuce, Serrano Ham, Cantimpalo Chorizo, Cow's Milk Cheese, Onions + Cherry Tomatoes | \$8.50

## DRIED FRUIT SALAD

Romaine Lettuce, Rulo de Cabra (Goat Cheese), Galician Chestnuts + Sun-Dried Fruits | \$8.25

## MARCONA SALAD

Mixed Greens, Los Cameros Cow's Milk Cheese, Cherry Tomatoes + Marcona Almonds | \$8.25

## MANCHEGO SALAD

Romaine Lettuce, Cherry Tomatoes, Sliced Cucumbers + Grated Manchego Cheese with Olive Oil Croutons on the Side | \$8.00

## SERRANO SALAD

Mixed Greens, Tomatoes, Onions, Grated Cow's Milk Cheese + Serrano Ham | \$8.25

# FLAUTAS

MINI SANDWICHES MADE WITH SOFT ARTISAN BREAD

## CANARIAS FLAUTA

Majorero Goat's Milk Cheese + Green Pepper Mojo Spread | \$6.25

## CHESTNUTS FLAUTA

Salchichón, Creamy Goat Cheese + Piquillo Peppers with Chestnut Cream | \$6.25

## CHISTORRA FLAUTA

Despaña Brand Thin Spicy Chistorra Sausage + Tetilla Cow's Milk Cheese | \$6.75

## BLT FLAUTA

Ibérico Bacon, Mixed Greens, Tomato + Alioli | \$8.50

## FLAUTA IBÉRICA

Ibérico Ham + Olive Oil on Stirato Bread | \$12.50

## HAM & CHEESE FLAUTA

York Ham + Cow's Milk Cheese | \$6.25

## TORTILLA FLAUTA

Egg + Potato Omelet with Slices of Fresh Tomato | \$6.25

## MORCILLA FLAUTA

Despaña Brand Morcilla with Honey + Caramelized Onions | \$6.75

# CHARCUTERIE & CHEESE

## CHARCUTERIE PLATTER

A Selection of Our Best Cured Meats | \$30.00

## 3 LITTLE PIGGY'S

The Good, the Better and the Best (Serrano, Ibérico + Bellota Ham) | \$32.00

## CHEESE TAPA

Individual Cheese Plate with Marcona Almonds + Membrillo | \$7.50

## CURED MEAT TAPA

Choose Serrano, Lomo, Chorizón, or Salchichón | \$8.00

## CHEESE PLATTER

Assortment of Cheeses with Various Condiments | \$25.00

## CHEESE & MEAT PLATTER

Assortment of Cheeses, Dry-Cured Meats + Condiments | \$35.00

## JAMÓN IBÉRICO

Ibérico Ham Carved by Hand | \$25.00

## JAMÓN IBÉRICO DE BELLOTA

Bellota Ham Carved by Hand | \$40.00

AFTERNOON DELIGHT

SPECIALTIES AVAILABLE AFTER 3PM

## SEAFOOD OR SQUID PAELLA

Bomba Rice with Seafood or Squid in Black Ink | \$32.00

## SEAFOOD FIDEUA

Valencian Noodles with Seafood | \$32.00

## TABLA PINTXOS

Staff's Choice of 5 of Our Best Pintxos | \$22.00

## TABLA RACIONES

Staff's Choice Sampler of 4 Raciones | \$22.00

## TABLA CROQUETAS

2 Serrano, 2 Cabrales, 2 Bacalao | \$20.00

ASK ABOUT OUR SEASONAL OFFERINGS

# DESSERTS

## AFUEGA CHEESECAKE

Made with Afuega L'Pitu Cow's Milk Cheese topped with Blueberries | \$5.75

## FLAN TRADICIONAL

Caramel Custard | \$4.75

## TARTA DE SANTIAGO

Almond Cake | \$4.75

## TORTA DE ACEITE

Sweet Olive Oil Crispy Torta with Anisette | \$1.50

Food prepared in our establishment may contain traces of the following: Milk, Eggs, Wheat, Soy, Peanuts, Tree Nuts, Fish, & Shellfish.

# BEVERAGES

WINE, BEER, & SANGRIA

## BOTTLED BEERS

Variety of Spanish Beers | \$5.50

## CRAFT BEERS

Ask for Availability + Pricing

## POMPITA MADRID SANGRIA

Bottled + Ready To Go | \$10.50

## WINES | WHITE, RED & CAVA

Ask for Availability + Pricing

## VICTORIA'S SECRET SANGRIA

House-Made. Red or White | \$11.00

## SPARKLING SANGRIA

Pitcher made with House Cava | \$25.00

COLD DRINKS

## FUENSANTA

Mineral Water from Asturias  
Flat - Small \$2.00 | Large \$3.50  
Sparkling - Small \$2.50 | Large \$3.75

## VICHY CATALÁN

Sparkling Mineral Water  
Small \$2.95 | Large \$4.25

## ORGANIC BOTTLED JUICE DRINKS

Organic Lemonade + Tea, Apple, Cranberry, Orange Mango, Lemonade, Black Currant, Coconut Water with Pulp | \$3.00

## KAS SODA

Orange, Lemon, or Apple made with Real Fruit Juice from Basque Country | \$2.25

## COCA COLA & DIET COKE

Regular + Diet | \$1.50

## ICED TEA

Fresh Brewed Black Tea with Passion Fruit | \$3.00

TEAS

## VARIOUS FLAVORS FROM HARNEY & SONS

White Vanilla Grapefruit White Tea, Organic Green with Citrus + Ginkgo, Organic Bangkok Green Tea, Organic English Breakfast Black Tea, Hot Cinnamon Spice Black Tea, Earl Grey Supreme Black Tea, Paris Black Tea, Mint Verbena Caffeine Free Herbal, Rooibos Chai Caffeine Free Herbal | \$2.00

CAFÉ & CHOCOLATE

## ESPRESSO

Single \$2.50 | Double \$3.00

## CORTADO

Espresso with a Dab of Milk  
Single \$3.00 | Double \$3.50

## CAFÉ BOMBÓN

Espresso + Sweet Condensed Milk | \$3.25

## CAFÉ CON LECHE

Espresso with Milk  
Small \$3.75 | Large \$4.50

## CAPUCCINO

Espresso with Hot Milk + Steamed Foam  
Small \$3.75 | Large \$4.50

## CAFÉ AMERICANO

Light Espresso Coffee  
Small \$2.75 | Large \$3.25

## CAFÉ MOCHA

Shot of Espresso + Cola Cao  
Small \$4.25 | Large \$4.75

## COLA CAO

Hot Chocolate | \$3.25

## CHOCOLATE A LA TAZA

Thick Hot Chocolate | \$3.00

## REGULAR COFFEE

Small \$2.00 | Large \$2.50

## COLD BREW ICED COFFEE

One-size | \$3.25

## ICED LATTE

Double Shot of Espresso with Milk | \$4.50