

laiola

december 28, 2009

rosemary-fried almonds	\$3
marinated local olives	\$5
chickpea croquetas olivada aioli	\$7
cochonillo confitado mustard fruits	\$8
dungeness crab buñuelos	\$12
roasted wild mushrooms sunny-side up farm egg	\$13
cigrons amb morcilla chickpeas with house~made blood sausage	\$9
house~made requesón wild arugula, grilled bread	\$10
marina girl salad little gems, avocado, cucumber, pumpkin seeds	\$9
patatas bravas spicy pimentón aioli	\$8
bacon~wrapped medjool dates stuffed with chorizo	\$12
brussels sprout salad almonds, serena cheese, meyer lemon	\$11
moorish~style little lamb meatballs cumin yoghurt	\$10
gambas al ajillo fried basque peppers	\$14
monterey bay sardines lightly pickled, shaved fennel	\$11
squid a la plancha aioli, pistachios, breadcrumbs	\$10
esquiexada of local hamachi celery, radish, chopped egg	\$16
slow~cooked duroc piglet mongetes, quince allioli	\$24
local petrale sole a la plancha winter greens, crispy trotters	\$22
roasted napa valley lamb celeriac purée, watercress	\$25

**~we thank our excellent local farmers, ranchers & fishermen
by using their products exclusively~**

an 18% gratuity is added to parties greater than six

"Pecat de gola Déu el perdona" - God pardons the sin of gluttony