



# LA MARCHA

TAPAS BAR

## / Tapas

Almendras \$4

pimentón almonds

Aceitunas \$5

orange zest, sherry vinengar, pickled garlic, olives

Tortilla de Patatas \$6

egg, potato, sweet onion, za'atar aioli

Patatas Bravas \$6

fried potatoes, calabrian ñora sauce

Patatas Aioli \$6

fried potatoes, truffle aioli

Croquetas de Champiñones \$8

wild mushroom, manchego, béchamel, mojo verde

Croquetas de Bacalao \$9

salt cod potato fritters, pistachio hazelnut romesco

Morcilla \$9

morcilla sausage, pork belly, lima bean cassoulet

Hamburguesas Morunas \$12

cumin lamb sliders, idiazábal, minted cucumber, harissa aioli

Bruselas \$6

crispy brussels sprouts, grapes, balsamic

Pollo al Ajillo \$8

fried chicken wings, garlic, white wine, serrano chiles

Costillas \$7

baby back ribs, pedro ximénez, pickled peppers

Albóndigas \$8

wild boar meatballs, sherry tomato cream, manchego, cherry tomatoes

Gambas al Ajillo \$9

peel & eat prawns, garlic anchovy butter, preserved lemon, sherry

Calamares Fritos \$8

crispy squid, black truffle sea salt, squid ink aioli

Escalivada \$7

charcoal grilled market vegetables, basil, pine nuts

Pollo Maroquí \$8

cinnamon baharat chicken thigh, cumin carrots, chermoula creme fraiche

Col Rizada \$8

sautéed kale, jamón serrano, manchego, pistachios, dried cranberries, balsamic brown butter

Calçots \$6

grilled green onions, pistachio hazelnut romesco

Piquillos Rellenos \$7

Goat cheese stuffed piquillo peppers, breadcrumbs, raddicho

Pulpo y Garbanzos \$10

octopus, chickpeas, piquillo peppers, red onion, purslane

## / Ensaladas

Ensalada de Naranja \$8

wild arugula, blood orange, kumquat, fennel, citrus vinaigrette

Ensalada Mixta \$10

butter lettuce, boiled egg, tomato, olive, mediterranean tuna, aioli

## / Quesos

dulce de membrillo, marcona almonds and toast

\$7 for each, all 3 for \$18

Manchego - Aged sheep's milk, La Mancha

Mahón Reserva - Aged cow's milk, Menorca

Idiazábal - Smoked sheep milk, País Vasco

## / Charcutería

pickled peppers and toast

\$7 each, all 4 for \$23

Chorizo Cantimpalo - Spanish sausage from Segovia

Lomo Embuchado - Dry cured pork loin

Jamón Serrano - 18 month landrace ham

Sobrasada - Spreadable chorizo

Jamón Iberico - pata negra ham \$18

## / Arroces

Please allow 30 minutes to prepare. Serves 2-4 people.

Paella Valenciana 30

rabbit, snails, duck breast, green beans, rosemary, saffron, rice

Paella Mixta 26

head on prawns, chicken, chorizo, peas, roasted garlic, sweet peppers, saffron, rice

Arroz Negro 28

squid ink, clams, fennel sausage, piquillo, peas, anchovy breadcrumbs, uni aioli, saffron, rice

Paella Tres Cerditos 25

chorizo, smoked belly, shoulder chop, lima bean, leek, apple cider, saffron, rice

Paella Huertana 25 *w/slow cooked farm egg +3*

kabocha squash, red torpedo onion, chickpea, purple cauliflower, saffron, rice