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Montaditos

Pork Belly

Crispy Duroc pork belly, pickled shallots, and aioli 4.9

Solomillo

Pork tenderloin marinated in garlic and extra virgin olive oil, caramelized onions 4.9

Churrasco

Skirt steak with mojo verde, arugula, and marble potatoes 4.9

Cordero Estofado

Tomato and red wine-based braised lamb 4.9

Duck Breast

Seared duck breast, wild fig marmalade with white truffle oil 4.9

Gamba

Wild-caught shrimp on a garlic sauce 4.9

Mahón

Six-month-aged cow's milk cheese and wild fig marmalade 4.9

Pulpo

Octopus, potatoes, fresh tomatoes, and tomato water vinaigrette 4.9

Salmón*

Smoked New Zealand-style salmon with dill cream cheese 4.9

Boquerón

Fresh anchovies in vinegar and fresh tomatoes 4.9

Anchoa

Anchovies, olive oil, and parsley 4.9

Jamón Ibérico

Ibérico ham 4.9

Croqueta y Tomato

Fresh tomato and chicken fritter 4.9

Jamón Ibérico y Manchego 4.9

Lomo Ibérico de Bellota

Fresh tomato and lomo ibérico de bellota 4.9

Chorizo Ibérico Curado

Chorizo ibérico 4.9

Tortilla

Traditional tortilla 4.9

Pan Tumaca

Marinated grated fresh tomato with garlic, thyme, bay leaf, and extra virgin olive oil 4.9

Tapenade

Kalamata olives, anchovies, sun-dried tomatoes, capers, lemon zest, and garlic 4.9

Manchego

Six-month-aged manchego cheese and membrillo 4.9

Piquillo Relleno

Piquillo pepper stuffed with goat cheese and PX reduction 4.9

Siberian Sturgeon Caviar*

Sturgeon caviar over smoked New Zealand-style salmon and dill cream cheese 11.9

Foie Gras

Pan-seared Rougié foie gras, caramelized onions, and PX reduction 15

Matrimonio Patio

Anchovies and boquerones over olive purée, tapenade, olive oil, and parsley 6.9



Bocadillos

Crispy Pork Belly

Toasted baguette sandwich with Duroc pork belly, pickled shallots, aioli, and arugula 13.9

Pork Tenderloin

Toasted baguette sandwich with pork tenderloin, caramelized onions, aioli, and arugula 13.9

Churrasco

Toasted baguette sandwich with skirt steak, aioli, mojo verde, sliced tomatoes, and arugula 13.9

Duck Breast

Toasted baguette sandwich with wild fig marmelade, tomatoes, and arugula 13.9

Lamb

Toasted baguette sandwich with lamb braised in tomato and red wine, sliced tomatoes, and arugula 13.9

Tortilla and Jamón Ibérico

Toasted baguette sandwich with traditional tortilla, jamón ibérico, and extra virgin olive oil 13.9

Ibérico

Toasted baguette sandwich with jamón ibérico, fresh tomato, and sliced manchego cheese 13.9

Chicken

Toasted baguette sandwich with all-natural chicken thighs, aioli, mojo verde, sliced tomatoes, and arugula 13.9

Salmón*

Toasted baguette sandwich with smoked New Zealand-style salmon, dill cream cheese, tomato, and arugula 13.9

TABLA DE JAMONES Y QUESOS

(HAM AND CHEESE BOARD)

SMALL 37.9 **LARGE 42.9**

Meat

Jamón ibérico, lomo ibérico de bellota, and chorizo Ibérico.

Cheese

Manchego, Idiazabal, and Mahón toasted bread and olives, toasted bread, olives, and fresh tomato.



Raciones

Tradicional

Croquetas de Pollo
(5) Chicken béchamel fritters 11.9

Tortilla
Spanish-style egg omelet with potatoes and onions simmered in extra virgin olive oil 9.9

Patatas Bravas
Crispy potatoes, Patio brava sauce, and aioli 9.9

Papas Canarias
Salted marble potatoes with mojo verde 9.9

Ensaladilla Rusa
Potatoes, a hard-boiled egg, carrots, green peas, mayo, and breadsticks 9.9

Champiñones al Ajillo
Mushrooms, garlic, guindilla pepper, extra virgin olive oil, and parsley 9.9

Chorizos al Vino
Pork sausage cooked in red wine and parsley 9.9

Chistorra
Fast-cured beef and pork sausage cooked in white wine 9.9

Morcilla con Pan
Spanish-style blood sausage with caramelized onions 9.9

Butifarra con Pan
Catalan-style pork sausage served with toasted bread 9.9

Boquerones de Vinagre
Fresh anchovies in vinegar, extra virgin olive oil, and parsley 10.9

Matrimonio Patio
Anchovies and boquerones over olive purée, tapenade, olive oil, and parsley 16.9
Add Caviar 22

Gazpacho
Cold tomato soup 9.9



Chistorra

Patatas Bravas

Croquetas de Pollo

Carnes

Crispy Pork Belly
Crispy Duroc pork belly chunks served with pickled shallots and lime 12.9

Gambas al Ajillo
Wild-caught shrimp, brandy, sliced garlic, lemon juice, and a toasted baguette 18.9

Pulpo a la Gallega
Pan-seared octopus, potatoes, pimentón, and olive oil 18.9

Pulpo Salad
Seared octopus, cherry tomatoes, and arugula with lemon vinaigrette 18.9

Parrilla Española
Lamb chops, churrasco, pork belly, crispy chicken, butifarra, morcilla 68.9
(2 sides added)

Churrasco
Skirt steak and salted marble potatoes with mojo verde. Topped with arugula and tomato vinaigrette 19.9

Chuletas de Cordero
2 pan-seared lamb chops, mojo verde, and marble potatoes with arugula and tomato vinaigrette 24.9

Crispy Chicken
Organic chicken thigh, crispy potatoes, homemade rosemary, and honey mustard. Topped with mixed greens 14.9

Cazuela de Mar
Wild-caught shrimp and octopus in a garlic, brandy, cherry tomatoes, sweet paprika, and lemon-butter sauce 23.9



Parrilla Española

Otros

Huevos Atrufados
Poached eggs mixed with black truffle mushroom cream and crispy potatoes 8.9

Zanahorias al Jerez
Roasted rainbow carrots, goat cheese, Pedro Ximénez (PX) glaze, and sliced toasted almonds 9.9

Espárragos
Garlic roasted asparagus and lemon vinaigrette 8.9

Aceitunas
Olives stuffed with anchovies 6

Espárragos



House Salad
Mixed greens, cherry tomatoes, and cucumber with tomato water vinaigrette 8.9
Add Steak 8, Add Chicken 7, Add Pork Tenderloin 7, Add Duck Breast 7

Zucchini and Squash Salad
Zucchini and yellow squash noodles with cherry tomatoes, orange segments, Spanish olives, and sherry vinaigrette 12.9

Pan
(5) Toasted baguette with extra virgin olive oil 2



Zucchini and Squash Salad



Zanahorias al Jerez

Postres Sweets

Churros con chocolate 8

Crema Catalana
Traditional baked custard 8

Tarta Santiago
Almond cake served with vanilla ice cream 9

Tarta Vasca
Basque-style cheesecake served with vanilla ice cream 9

Ahogado
Espresso over vanilla ice cream and chocolate sauce 8