Buceo 95

Las Tapas

Verduras

Plato de Aceitunas Casero	*house mixed olives 5*
Berenjena	*baked eggplant, roasted garlic, velvety tetilla cheese, toasted bread crumbs 10*
Patatas Fritas	*spicy potato chips, pimenton, rosemary salt 5*
Almendras Fritas	*fried Marcona almonds 6*
Pan con Tomate	*sheepherder's bread, heirloom tomatoes, black garlic, radish sprouts 8 add jamon 2*
Patatas Bravas	*baby purple and red bliss potato medley, spicy tomato sauce, garlic alioli 9*
Coles de Bruselas	*shaved brussel sprouts, oregano oil, pistachios, golden raisins, crème fraiche, balsamic 12*
Croquetas de Queso de Cabra	*goat cheese croquettes, grains of paradise, atomic red carrot, smoked buckwheat honey 9*
Tortilla Española	*potato omelet, caramelized onions, garlic alioli 7*
Piquillos Rellenos	*young smoky idiazabal cheese stuffed peppers 8*
Remolachas y Mitibleu	*pickled baby beets, mitibleu, lambs ear lettuce, marcona almonds, orange supremes 11*
Pimientos de Padrón	*blistered green peppers, coarse sea salt 9*
Coliflor a la Brasa	*braised cauliflower, manchego beschamel, figs, hazelnuts 11*
Esparragos a la Plancha	*grilled asparagus, pomegranate alioli, lemon zest, pomegranate arils 9*
Ensalada Calabaza	*warm butternut squash, queso Leonora, arugula, pumpkin seeds, anise vinaigrette 13*
Alcachofín Asado	*baby artichokes, scallion ashes, cipollini mignonette 12*
Champiñones	*oven roasted oyster mushrooms, herbed sherry reduction, truffled granola 11*

Mariscos

Caracoles de Aragón	*seared helix snails, garlic parsley butter 13*
Sepia a la Plancha	*grilled cuttlefish, arroz negra, nora pepper romesco 13*
Croquetas de Bacalao	*bacalao croquettes, caper berry alioli 10*
Boquerones y Alubias	*white and black anchovies, northern bean spread, sweet pearl onions 10*
Pulpo Gallego	*baby octopus, guindilla salmorejo, arbequina olive smashed potatoes, albarino glaze 14*
Bonito Tuna Bocadillo	*tuna sliders, romaine heart, whipped shallots, clementine alioli 12*
Gambas al Ajillo	*classic Spanish garlic shrimp 12*

Carne

Fideua	*wild boar shoulder, cured spicy chorizo, saffron fideus single 12 double 19*
Morcilla con Huevos	*blood sausage, cage free local eggs 9*
Buñuelos de Jamón	*serrano ham and manchego cheese fritters, pimenton alioli, green tomato relish 10*
Dátiles	*bacon wrapped dates stuffed with a chorizo goat cheese emulsion 9*
Albóndigas	*meatballs, grated mahon, thick tangy tomato red pepper sauce 11*
Pollo Bucco	*chicken legs, lavender ajo blanco, hibiscus, grapefruit 14*
Cansalada Asado	*slow roasted pork belly, roasted fennel, sage butter, porcini confit 15*
Chorizo de Buceo	*house-made sausage, rosemary cream, red lentils, wilted spinach 14*
Bocadillo Bisonte	*bison sliders, queso oriol, white truffle alioli 12*
Churrasco	*grilled skirt steak, mustard green verde, brandied onion marmalade 16*
Pato a la Plancha *	*duck breast, pickled honeycrisp apple, purple cabbage, arrope 18*
Costillas de Cordero	*baby lamb chops, smoked pimenton yogurt, charred raddichio, young leeks 18*

Misha Ryklin, Chef

We only serve locally raised, free range organic meats.
Please make your server aware of any food allergies or sensitivities before ordering.
*Please allow additional preparation time for these dishes

Buceo 95

Plato de Jamón Serrano, aged eighteen months 13

Quesos y Embutidos de España

Selection 3 for 15/4 each additional

Madurat *Catalonia-pasteurized goat/soft*
Garroxta *Catalonia-pasteurized goat/semi-firm*
Idiazabal *Basque-raw sheep/firm*
Monte Enebro *Avila-pasteurized goat/soft*
Mahón Curado *Menorca-pasteurized cow/firm*
La Peral *Asturias-pasteurized cow/semi-soft*
Tres Leches *Cantabria-pasteurized goat, cow, sheep/semi-hard*
Miti Cana *Murcia-pasteurized goat/soft*
Uno Año Manchego *La Mancha-raw sheep/semi-firm*
Chorizo Picante-*spicy chorizo*
Salchichón de Vic-*dry salami*
Lomo-*cured pork loin*
Morcilla-*blood sausage*

Pintxos

Traditional Spanish "snacks" skewered on cocktail sticks

Morcilla Frita	*fried morcilla, scallion alioli, piquillo peppers 6*
Salmón Ahumado	*smoked salmon, fried quail egg, lemon alioli 6*
Gilda	*anchovies, guindilla peppers, olives 4*
Gambas	*grilled tiger shrimp, garlic stuffed olives 6*

Postre

Torrija	*warm baked custard bread, salted caramel ice cream fresh mint 9*
Pantxineta Vasca	*puff pastry, chocolate crème, candied chestnuts, goats milk helado 11*
Churros	*the classic with spiced bittersweet chocolate sauce 6*

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