Buceo 95

Las Tapas

Verduras

Plato de Aceitunas Casero	*house mixed olives 6*
Patatas Fritas	*spicy potato chips, pimenton, rosemary salt 5*
Almendras Fritas	*fried Marcona almonds 6*
Remolachas y Leonora	*pickled baby beets, Lenora cheese, arugula, marcona almonds, orange honey vinaigrette 12*
Pimientos de Padrón	*blistered green peppers, coarse sea salt 9*
Pan con Tomate	*baguette, plum tomato and roasted garlic spread, sea salt 8 add jamon 6*
Ensalada de Hinojo	*shaved fennel salad, chili caper vinaigrette 12*
Tortilla Española	*potato omelet, caramelized onions, garlic aioli 8*
Croquetas de Queso de Cabra	*goat cheese croquettes, strawberry pureé, strawberry smoked honey 10*
Hongos	*pistachio crusted crimini mushrooms stuffed with goat cheese, pea shoots 13*
Esparragos a la Plancha	*grilled asparagus, pomegranate alioli, pomegranate arils 9*
Patatas Bravas	*baby purple and red bliss potato medley, spicy tomato sauce, garlic aioli 9*
Piquillos Rellenos	*young smoky idiazabal cheese stuffed peppers 9*
Coles de Bruselas	*shaved brussel sprouts, garlic oil, pistachios, golden raisins, balsamic reduction 12*
Berenjena	*baked eggplant, roasted garlic, velvety tetilla cheese, toasted bread crumbs 11*
Coliflor a la Brasa	*braised cauliflower, manchego beschamel, figs, hazelnuts 12*

Mariscos

Boquerones y Alubias	*white and black anchovies, northern bean spread, sweet pearl onions 11*
Berberechos	*cockles, roasted garlic, white wine, herbs 14*
Calamari Frito con Arroz Negro	*fried calamari with squid ink rice, sherry reduction, and alioli 14*
Gambas al Ajillo	*classic Spanish garlic shrimp 13*
Croquetas de Bacalao	*bacalao croquettes, caper berry aioli 12*
Pulpo Gallego	*baby octopus, guindilla salmorejo, arbequina olive smashed potatoes, albarino glaze 15*
Paella de Mariscos *	*saffron rice with mussels, shrimp, and calamari 24 add chorizo picante 5*

Carne

Pollo de Canarias	*grilled chicken pintxos, mojo picon sauce 15*
Pato a la Plancha *	*duck breast, braised peahes, walnuts, balsamic roasted red onions 20*
Buñuelos de Jamón	*serrano ham and manchego cheese fritters, pimenton alioli, green tomato relish 12*
Albondigas	*meatballs, grated mahon, thick tangy tomato sauce 12*
Dátiles	*bacon wrapped dates stuffed with a chorizo goat cheese emulsion 10*
Chorizo de Buceo *	*house-made sausage, red lentil stew, wilted spinach 15*
Jabali	*wild boar braised in garnacha then seared crispy with porcini mushrooms 18*
Bocadillo Bisonte	*bison sliders, queso manchego, piquillo alioli 12*
Costillas de Cordero	*baby lamb chops, pistachio cream, garlic butternut squash, pimento vinaigrette 19*
Churrasco	*grilled skirt steak, salsa verde, brandied onion marmalade 17*
Cansalada Asado	*slow roasted pork belly, pearl onions, sherry caramel, yellow pepper romesco 16*

Veronica Flores, Executive 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

Quesos y Embutidos de España

Plato de Jamón Serrano- *aged 18 months 13*

Selection of three below for 15
Each additional 4

Madurat *Catalonia-pasteurized goat/soft*
Garroxta *Catalonia-pasteurized goat/semi-firm*
Idiazabal *Basque-raw sheep/firm*
Monte Alvaj *Caviz- pasteurized goat/semi-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*

Tapas Tradicional

house-mixed olives, fried Marcona almonds, Jamón Serrano, and Gómez Nevado Sierra Morena Pálido 15

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