LAMANO

DINNER

EXPERIENCE *THE MAGIC* OF LAMANO

TASTING SPAIN AND ALL ITS COLORS

SYMBOLOGY

SUITABLE FOR

Vegan

Vegetarian

ALLERGY WARNING / SPECIAL INGREDIENT

Gluten · Garlic

Eggs · Shelfish

Dairy · Nuts

PA PICAR

MARCONAS **$8.00**
Toasted Marcona almonds, sea salt.

ACEITUNAS **$8.00**
Mixed olives from around the world, rosemary.

PAN CON TOMATE **$8.00**
Seasonal tomatoes, garlic olive oil.
Add manchego $3.00

MANCHEGO AL ROMERO **$11.00**
Rosemary marinated manchego cheese, quince paste, walnut bread.

TAPAS

PAPAS BRAVAS **$12.00**
Crispy potatoes, brava sauce, alioli.

TORTILLA **$12.00**
Free-range eggs, potato confit, confit onions, aioli.

TRIO CROQUETAS **$14.00**
2 mushroom, 2 Serrano ham, 2 spinach.

CROQUETAS **$12.00**
4 Guest selection.

GAMBAS AL AJILLO **$17.00**
Red Shrimps, garlic, ginger, white wine, soy sauce.

SARDINAS AHUMADAS **$16.00**
Pistachio ajo blanco, parsley oil, pickled red grapes

ENSALADA DE HIGO **$14.00**
Green apple, cucumber, cherry tomato, manchego, serrano ham flakes, mix greens, apple vinaigrette.

CALAMAR AL ROMESCO **$16.00**
Grilled calamari rings, green romesco sauce, cauliflower puree.

PULPO AL MOJO **$19.00**
Crispy octopus, crispy potatoes, mojo rojo.

HUMMUS **$12.00**
Fava beans hummus, garlic, olive oil.
Side of picos camperos.

ALCACHOFAS AL ROMESCO **$16.00**
Roasted artichokes, colliflower purée, romesco sauce.

MEJILLONES AL ESCABECHE **$16.00**
Pickled mussels, olive oil, sherry vinaigrette, cherry tomato.
Side of bread.

QUESOS Y EMBUTIDOS

TABLA DE QUESO **$21.00**
Cheese Plate
Cheese: Three of the chef's selection, quince paste, walnut bread, mixed olives.

TABLA DE QUESOS / EMBUTIDOS **$32.00**
Cheese and Charcuterie Plate
Cheese: three of the chef selection, serrano ham, chorizo iberico, chistorra, pan con tomate, walnut bread, mixed olives.

JAMON IBERICO **$21.00**
Fermin farm cured 36 months.

PAELLAS

PAELLA DE MARISCOS **$34.00**
Banda rice, red shrimps, octopus, squid, aioli.

PAELLA NEGRA **$34.00**
Bomba rice, squid ink, octopus and squid, house aioli.

PAELLA CAMPERA **$32.00**
Bomba rice, wild mushrooms, chicken, Mediterranean herbs, aioli.

NEW YORK CITY

CHEF CUISINE: *ALBERTO TEJADA*