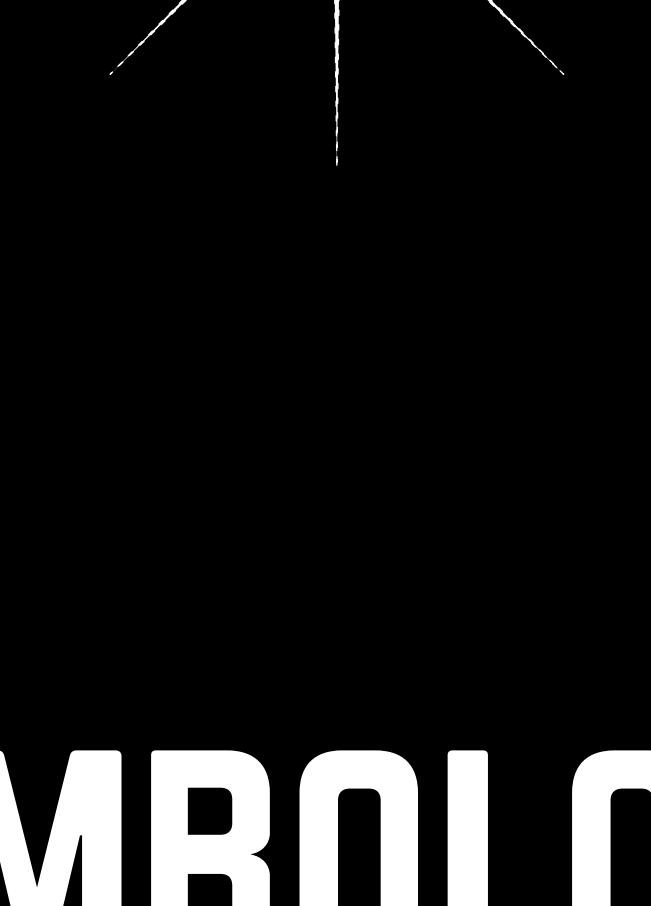


LAMANO NY

# DINNER

EXPERIENCE THE MAGIC OF LAMANO

TASTING SPAIN AND ALL ITS COLORS



## SYMBOLOGY

### SUITABLE FOR

Vegan

Vegetarian

### ALLERGY WARNING / SPECIAL INGREDIENT

Gluten

Garlic

Eggs

Shellfish

Dairy

Nuts

## PA PICAR

LA ZICAN L A T A N O N F O J O S < C I - J C O T F V I Z I - U / V F N Q A / F C O A V A L A L A

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



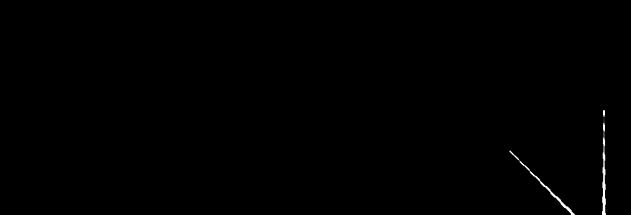
**ACEITUNAS** ..... \$8.00  
Mixed olives from around the world, rosemary.



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



**MANCHEGO AL ROMERO** ..... \$14.00  
Rosemary marinated manchego cheese, quince paste, walnut bread.



## TAPAS

LA ZICAN L A T A N O N F O J O S < C I - J C O T F V I Z I - U / V F N Q A / F C O A V A L A L A

**PAPAS BRAVAS** ..... \$12.00  
Crispy potatoes, brava sauce, aioli.



**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  
Choice of; Serrano ham or Spinach.

**GAMBAS AL AJILLO** ..... \$17.00  
Red shrimps, garlic, ginger, white wine-guindilla, pepper sauce.



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



**ALCACHOFAS AL ROMESCO** ..... \$17.00  
Roasted artichokes, coliflower purée, romesco sauce.



**ENSALADA CRIOLLA** ..... \$14.00  
Heirloom tomatoes, arugula, Manchego cheese, Andalusian vinegar, extra virgin olive oil.

**TUNA TARTAR** ..... \$19.00  
Sugar snap peas, mint, parsley oil, roasted garlic aioli.

**ARROZ NEGRO** ..... \$21.00  
Bomba rice, octopus, squid ink, aioli .

## QUESOS Y EMBUTIDOS

LA ZICAN L A T A N O N F O J O S < C I - J C O T F V I Z I - U / V F N Q A / F C O A V A L A L A

**TABLA DE QUESO** ..... \$24.00  
Cheese Plate  
Cheese: Three of the chef's selection, quince paste, walnut bread, mixed olives.



**TABLA DE QUESOS / EMBUTIDOS** ..... \$34.00  
Cheese and Charcuterie Plate  
Cheese: three of the chef selection, serrano ham, chorizo iberico, chistorra, pan con tomate, walnut bread, mixed olives.

**JAMON IBERICO** ..... \$28.00  
Fermin farm cured 36 months.

## PAELLAS

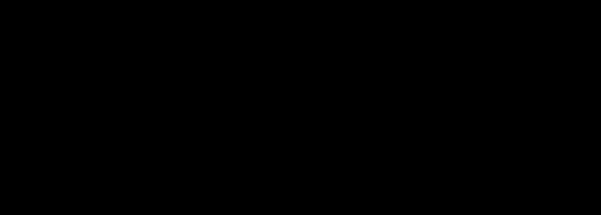
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**PAELLA DE MARISCOS** ..... \$34.00  
Banda rice, red shrimps, octopus, squid, aioli.



**FIDEUA** ..... \$32.00  
Pasta noodle, Iberian chorizo, shrimps, Salmorreta.

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



NEW YORK CITY  
**CHEF CUISINE: ALBERTO TEJEDA**

RESERVA TU MESA EN [WWW.LAMANO.COM](#) O LLAMANDO AL [TELEFONO](#) (212) 693-2600. [MÁS INFORMACIÓN](#)  
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