
Cheese

Selection of Cheeses 18

crackers, honey, jam

Valdeón / León, Spain / semi-soft cow/goat blue

Caña de Cabra / Murcia, Spain / soft ripened goat's milk

San Simón / Galicia, Spain / semi-soft cow's milk

Conservas

Txipirones Rellenos 17

Squid in Olive Oil / olive oil, chile, toast

Calamares en Salsa Americana 13

Squid in Spiced Tomato Sauce / lemon, toast

Calamares en Tinta 13

Squid in Ink / lemon, toast

Filetes de Caballa en Aceite de Oliva 15

Mackerel in Olive Oil / dijon, toast

Sardinas en Aceite de Oliva 14

Sardines in Olive Oil / butter, mustard, toast

Sardinas Escabeche 14

Sardines in Spiced Sauce / butter, lemon, toast

Berberechos al Natural 15

Cockles in Brine / cucumber, lemon

Almejas al Natural 15

Clams in Brine / potato chip, hot sauce

Pulpo en Aceite de Oliva 16

Octopus in Olive Oil / lemon, toast

Dinner

Chorizo Ibérico Picante 11

Jamón Pata Negra 19

42-month aged

Marinated Anchovies 16

fennel, chiles, cured olives

Pintxos Gildas 10

pickled peppers, anchovies, olives,

served w. 1oz Amontillado sherry

Almonds 8

sea salt, rosemary

Roasted Olives 9

harissa, citrus

Mussels 19

potato broth, fennel, verde

Octopus Stew 21

chickpea, pimentón, citrus

Tuna Conserva 20

gigante beans, clam broth, herbs

Shrimp 20

al Ajillo, parsley

Gnocchi 24

ricotta, rabbit, mushrooms

Most of our dishes are accompanied by fresh bread.

If you'd like additional bread with any dish, we're happy to provide more to you for \$4.

**These items prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

Wines by the Bottle

The wine program at Adarra is driven by our passion for craftsmanship and sustainability. We take the utmost care in sourcing our wines from small producers growing their grapes responsibly under natural, biodynamic, and organic farming practices. The result is an ever-changing selection of exciting wines from unexpected grapes and regions.

To best help you explore these truly unique offerings, think of our sommeliers and staff as your living wine list for the evening. Allow us a brief conversation to pair the best bottle or glass with your dinner, mood, and budget.

Cocktails

Gin & Tonic 14

tanqueray 10, alma de trabanco, lemon

Martini 14

seagrams distillers reserve, genever, cap Corse

Long Way Home 14

mezcal, natural vermouth, chartreuse

Session 10

oloroso sherry, blanc vermouth, absinthe

Big Cowboy Dreams 14

virago 4 port rum, cocchi extra dry, espadal

Fan Service 14

ancient age bourbon, pasubio, lemon, ancho reyes

Wines by the Glass

Oriol Rossell Brut Nature Cava 2019 14

bubbles

Casa de Mouraz Dão Branco 2020 14

white

Müller-Ruprecht Blanc de Noir Rosé 2021 14

rosé

Can Suriol Mataró 2018 14

red

Draft

Draft Beer Selections

Our draft beer selections change quite frequently. Your server will gladly inform you about what is currently available.

Isastegi Sagardo Naturala 8

basque cider / 5oz

Atxa Vermouth Rojo 8

basque vermouth / 2oz