

B R O M A

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Pan con Tomate - 12

our take on a traditional Spanish staple
house made bacon levain,
san marzano tomato spread,
and spanish olive oil

Spring Caesar Salad - 20

local greens, snap peas, radish,
croutons, and vacca bianca
parmesan

Hamachi Crudo - 28

beet cured hamachi, leche de
tigre, cilantro, thai basil, mandarin,
serrano chile, and chioggia beets

Grilled Octopus Salad - 24

pickled rhubarb, red onion,
endive, radicchio, raisin puree,
beet marinated manchego, raw
and spicy pickled apple, and
fresno chile

Charcuterie

served with a variety of spanish accoutrements

Castro y Gonzalez Iberico -52

acorn fed ham cured for minimum of 36 months

Redondo Iglesias Serrano -23

18 month dried spanish ham

Cana de Cabra Cheese -18

bloomy goat cheese from southeastern spain

Don Lorenzo Manchego -18

12 month aged sheeps milk cheese

House Made Sobrasada -20

spreadable Spanish sausage

Antico Salame -20

made with sea salt, red wine, garlic, and black pepper

Spring Artichokes - 16

crispy artichokes, lemon tahini
crema, capers, charred vegetable
demi glaze, and dill

Chicken Croquetas - 17

traditional spanish fritter, curtido,
and spanish ham

Spicy Arbol Shrimp - 30

8 shrimp cooked in a spicy arbol
garlic butter, served with grilled
baguette

Roasted Asparagus - 18

sherry miso mayo, togarashi, sea
beans, and ice plant

Entrees

Marys Chicken Fideua - 46

a tradtional spanish dish, cooked in a paella pan filled with toasted squid ink pasta, roasted
chicken thigh, linguica, ramp aioli, sautéed ramps, and lemon

Braised Short Rib - 36

chipotle demi, gremolata, salsa seca, radish, pickled red onion, refried beans, blue corn
tortillas, and cilantro

Spring Cavatelli Pasta- 32

morel mushrooms, spring peas, green garlic pesto, burrata, fiddlehead ferns, spicy truffle honey

Smoked Salmon Salad - 32

an assortment of local greens dressed in lemon vinaigrette, soft boiled egg, marinated beans,
roasted tomatoes, olives, roasted shallot, and torn croutons

Striped Bass - 32

blackened and fried fish filet over almond vermicellii rice, iberico saffron consomme,
topped with grilled lemon

Poached Scallops - 44

day boat scallops, spring pea mash, fava bean and fermented onion relish, mint, charred
spring onion and chile butter

20% gratuity added to all checks. This is optional & we will happily remove or adjust upon request. These funds are 100% provided to our staff, additional gratuity
kindly declined.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness