



At **SER**, our mission is to create a place where everyone feels like family. "SER" stands for Simple, Easy, Real—the way we believe food and life should be. Inspired by the traditions of Spain and the warmth of home, we serve honest, flavorful dishes meant to be shared around the table. Buen Provecho! Christiana and Javier

SER Tasting Menu, \$80 per Guest, Optional Wine Pairing \$45

TAPAS

- Pan de Cristal a la Catalana (VV) \$10
Crushed Tomato, EVOO, Garlic Bread
Add Jamon Serrano or Manchego +6
- Cazón en Adobo \$16
Fried Marinated Dogfish, Mojo
- Carpacho Pluma Ibérica*(*)(GF) \$16
Iberian Pork Flank, Almonds, Tomato, EVOO
- Revuelto de Setas (*) \$18
Mushrooms, Cured Egg Yolk,, Shaved Duck Foie
- Puntillitas \$16
Crispy Mini Squid, Habanero-Lemon Alioli
- Tortilla de Patatas*(*)(V)(GF) \$14
Potato, Poached Onion, Eggs
- Special Market Salad (VV,GF)\$16
The Best the Market Had to Offer
- Boquerones Fritos \$18
Fried Anchovies, Tartar Sauce
- Sardinas a la Plancha \$16
Grilled Sardines, Romesco Sauce, Arugula Salad
- Buñuelos de Bacalao “Luci” \$16
Salted Cod Fritters, Honey Alioli, Arugula
- Gambas al Ajillo (GF) \$18
Shrimp, EVOO, Garlic, Cayenne
- Croquetas de Puchero \$14
Josefina’s Bechamel, Chicken, Beef, Jamón, Chorizo
- Cerdo a la Mozarabe (GF)\$14
Grilled Pork Tenderloin, Charred Onions, Raisins, Pinenuts Sauce
- Escalivada con Queso (GF)(V) \$14
Roasted Vegetables, Pine nuts, Caramelized Goat Cheese
- Berenjenas Fritas (V) \$14
Deep Fried Barbarella Eggplant, Honey-Yogurt Sauce,

MARISCOS & RAW BAR

- Ostras de Mercado (*)(GF)
\$25 ½ Doz or \$40 Doz
Today’s Gourmet Oysters
- Langosta de Maine (GF)
\$35 Half/\$65 Whole
Chilled Lobster Topped,
Jumbo Crab Meat
- Gambas Cocidas (GF) \$18
4 Jumbo Shrimp Cocktail
- Crudo de Atún (GF) (*) \$18
Raw Tuna, Avocado, Almond,
Cilantro, Ginger-Pineapple Sorbet
- Pulpo a la Gallega (GF) \$28
Steamed Octopus, Potato,
Paprika de La Vera, EVOO
- Langostinos a la Plancha (GF) \$42
Grilled U2 Prawns, Spring Salad
- Mejillones con Chorizo (*) \$18
Mussels, Tomato Sauce, Chorizo
- Vieras a la Plancha (GF) \$26
Grilled Scallops, Blood Orange,
Corn Puree, Fennel

PLATTERS

- S • 6 Oysters, 4 Shrimp (*)(GF) \$40
- M • 8 Oysters, 8 Shrimp, Jumbo Lump Crab Cocktail (*)(GF) \$70
- L • 12 Oysters, 8 Shrimp, Jumbo Lump Crab, Whole Lobster, Ahi Tuna Tartar (*)(GF) \$160

IBERICO COLD CUTS

- Selection of All Four Cold Cuts \$35
- Jamón Ibérico de Bellota \$40
- Chorizo \$12
- Caña de Lomo \$14
- Salchichón \$12

QUESOS • CHEESES

- Each Cheese \$12 or Selection of All Six \$38
- Manchego Sheep’s Milk, La Mancha. Tomato Marmalade
- Montenebro Goat’s Milk, Castilla y León. Berry Compote
- Mahón Cow’s Milk, Islas Baleares. Quince Preserve
- Torta del Casar Sheeps’s Milk, Extremadura, Orange Spread
- Valdeón Cow’s milk, León. Apple Cinnamon Sauce
- Idiazábal Sheep’s Milk, País Vasco. Piquillo Marmalade

FOR THE TABLE

- Paella (GF) \$60 (Serves 2)
Choice of Seafood (Add Lobster \$30 pp)
Meat, or Vegetable
- Dorada a la Sal (GF) \$70 (Serves 2)
Sea Bream Roasted in Salt Crust, Choice of 1 Side
- Cochinillo Asado (GF)
\$160 (Half, Serves 2-3), \$310 (Whole, Serves 3-6)
Roasted Suckling Pig, Choice of 1 Side
- Costillas de Cordero (GF) \$80 (Serves 2)
Roasted Lamb Rack, Mashed Potatoes, Piquillo Peppers
- Jarrete de Cordero (GF) \$70 (Serves 2)
Braised Lamb Shank, Piquillo Peppers, Mushrooms
- Chuletón de Buey (*) (GF) \$140 (Serves 2-3)
32oz. USDA Black Angus Bone-in Ribeye
Choice of 1 Side
- Cachopo de Ternera \$65 (Serves 2)
Beef Milanese Stuffed with Serrano Ham, Mahon Cheese,
Deep Fried, Truffle Alioli, Choice of 1 Side

MAIN DISHES

- Lasaña de Espinacas (V) \$25
Spinach Lasagna, Cardamom
Bechamel, Pine Nuts
- Bacalao Club Ranero (GF) \$36
Salted Cod, EVOO Emulsion,
Garlic, Cayenne, Bell Peppers
- Chipirones a la Plancha \$28 (GF)
Grilled Squid, Picada Rice,
Squid Ink
- Magret de Pato (*) \$32
Duck Breast, Soy-Honey Marinade,
Creamy Mushroom Risotto
- Pollo en Pepitoria \$24
Organic Chicken Stew, Saffron,
Almond Sauce
- Presa de Ibérico Ahumada \$34
Smoked Pork Shoulder, Papas
Arrugadas, Mojo Picón
- Costillas Asadas (GF) \$36
Short Ribs, Thyme,
Mashed Potatoes
- SER Cheeseburger (*) \$18
Angus Beef, Lettuce, Tomatoes,
White Cheddar Cheese, Fries
Add Bacon +\$2
- Catch of the Day (GF) (*)
Market Price
- Beef Cut of the Day (GF) (*)
Market Price

SIDE DISHES

- Papas Bravas (V) \$12
Potato, Brava Sauce, Aioli
- Coles de Bruselas, Mojo Picón y
Queso de Cabra (V) \$12
Crispy Brussel Sprouts, Goat Cheese, Paprika
- Parrillada de Verduras (VV)(GF) \$14
Grilled Vegetables, Garlic Chips
- Pimientos del Padrón (VV)(GF) \$12
Fried Shishito Peppers, Maldon Salt
- Puré de Patatas (V)(GF) \$10
Tableside Mashed Potatoes
- Zanahorias Salteadas (V)(GF) \$14
Sautéed Rainbow Carrots, Capers,
Garlic, Herb Butter

(V) Vegetarian (VV) Vegan (GF) Gluten-Free *All items have cross-contamination risk. Alert server to any allergies. (*) Contains raw or undercooked ingredients which may increase your risk of food borne illness.