



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, just like we do at home. Buen Provecho! Christiana and Javier

(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.

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

Pimientos del Padrón (VV)(GF) \$12
Fried Shishito Peppers, Maldon Salt

Papas Bravas (V) \$12

Potatoes, Brava Sauce, Aioli

Puntillitas \$16

Crispy Mini Squid, Habanero-Lemon Alioli

Tortilla de Patatas(*) (V)(GF) \$14
Potato, Poached Onion, Eggs

Zanahorias Salteadas (V)(GF) \$14
Sautéed Rainbow Carrots, Capers,
Garlic, Herb Butter

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

MAIN DISHES

Cut of the Day (*) Market Price

Catch of the Day (*) Market Price

SER Cheeseburger (*) \$18 • Angus Beef, Lettuce,
Tomatoes, White Cheddar, Fries, Add Bacon +2

Magret de Pato (*) \$32 • Duck Breast, Soy-Honey
Marinade, Creamy Mushroom Risotto

Pollo en Pepitoria \$24 • Organic Chicken Stew,
Saffron, Almond Sauce

Paella (GF) \$60 (Serves 2) • Choice of Seafood, Meat,
or Vegetarian

Cochinillo (GF), \$160 (Half, Serves 2 to 3) \$310
(Whole, Serves 4 to 6) • Roasted Suckling Pig, Au-Jus
Cachopo de Ternera \$65 (Serves 2) Beef Stuffed with
Serrano Ham, Mahon, Deep Fried, Truffle Alioli
Market Salad \$14

The Best the Market Had to Offer

Add: Chicken, Steak, Shrimp, Salmon, or Smoked
Salmon +\$8

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

MENÚ DEL DÍA

Build your own three-course meal \$35

Add a Glass of House Albariño or Tempranillo +\$10

Appetizer

Market Salad Or Soup of the Day

Main Course

Catch of the Day Or Beef Cut of the Day

Dessert

Flan de la Casa Or Frutas y Crema

QUESOS•CHEESES

Each Cheese \$12 or Selection of All Six \$38

IBERICO COLD CUTS

Selection of All Four Cold Cuts \$35

SANDWICHES Add Fries, Salad or Soup of the Day +\$5

Clasico Hero \$12

Jamón Serrano, Manchego
Cheese, Salsa Catalana

Sara Montiel (*) \$14

Jamón, Fried Egg, Garlic Chips

Segoviano \$12

Pulled Pork, Montenebro Cheese,
Salsa Brava, Onion

Serranito \$12

Grilled Pork Loin, Shishito Pep-
pers, Jalapeño Mayo

Pepito de Ternera \$12

Grilled Beef, Piquillo Peppers,
Manchego, Paprika Mayo

Valencian Chivito \$12

Grilled Chicken, Lettuce, Tomato
Onion, Mayo

BLT \$14

Bacon, Lettuce, Tomato, Mayo,
Toasted Brioche

The Sea SER (*) \$16

House Marinated Salmon, Avoca-
do, Lettuce, Tartar

Thunnus \$12

Tuna Salad, Escabeche Onion,
Piquillo Peppers, Lettuce

Tortilla Española (V) \$12

Potato-Onion Omelette, Bravas
Mayo

Vegetariano (V) \$12

Roasted Vegetables, Goat Cheese

Torta Balear (V) \$14

Brioche Grilled Cheese, Queso

SPECIAL COCKTAILS

Genessis Leblon Cachaca, passion fruit, lime \$16
Stigma Cava, Aperol, hibiscus lemon clove syrup \$14
Azura 1one Vodka, liquor 43, honey chamomile syrup, pea flower tea \$15
Bellavista N° 12 George Dickel bourbon, lavender honey, ruby grapefruit \$14
Campos Rose Javier's house-infused gin, elderflower, rose bitters \$14
Conference Room 1 Caravedo pisco, fresh muddled raspberries, lime, egg white* \$17
Corta Atalaya Ilegal mezcal, cucumber jalapeño syrup, lime, rosemary smoke \$16
Marquis Manhattan Woodford reserve bourbon, Allspice Dram, red vermouth, Heering cherry liqueur \$22
Punta Umbría Gin Tonic Javier's house-infused gin, cherry-clove bitters, rosemary, Fever Tree \$15
Río Tinto Old Fashioned George Dickel 12 years bourbon, Angostura bitters, cinnamon smoke \$16
Wexler's Secret Lunazul tequila, orange brandy, blood orange, tajin salt \$15
Granada Street Flor de Cana Rum, Campari, muddled orange, mint, anisette syrup \$14

ZERO PROOF COCKTAILS (NON-ALCOHOLIC)

Lunita Gin & Tonic Ritual 0 proof gin, fresh green apple, lemon, strawberries, mint, Fever Tree tonic \$12
Nora Bean Non-alcoholic sparkling wine, pineapple, 5 spice ginger syrup \$10
Sabilicious Ritual 0 proof tequila, fresh watermelon puree, lime, agave, Shishito peppers \$12
The Major Negroni Ritual 0 proof gin, Lyre's Italian Orange non-alc, Lyre's Aperitif Rosso non-alc \$13

HOUSEMADE SODAS

Grapefruit-Lavander-Honey \$6 / Ginger-Lime-Juniper \$6 / Hibiscus-Cinnamon \$6 / Strawberry-Mint-Vanilla \$6

BEER

Mahou Lager \$9 / Estrella Galicia 1927 Lager \$8 / Hardywood Pils Belgian Style Wild Ale \$9
Port City Optimal Wit \$8 / Union Duck Pils Pale Ale \$8 / Solace Partly Cloudy IPA \$9
Great Lakes Christmas Ale \$9 / Port City Porter \$9 / Estrella Galicia 0.0 Non-Alc \$8

SANGRIAS \$12(1L \$38) SPARKLING / WHITE / RED

SPARKLING

Ramon Canals 2021 Vintage Reserva Brut / Cava Blend / Penedès \$16
Rossinyol Brut Rosé NV / Trepát / Penedès \$16

ROSÉ

Genio Español 2024 / Monastel / Jumilla \$12
Protos Aire 2024 / Tempranillo blend / Cigales \$14
CUNE 2024 / Tempranillo / Rioja \$14
Garduño 2024 Rose / Tempranillo / Castilla y Leon \$12

WHITE

Monopole 2024 / Viura / Rioja \$12
Mar de Vinas 2024 / Albariño / Rías Baixas \$15
Foresta 2024 / Sauvignon Blanc / Toledo \$12
Mantel Blanco 2024 / Verdejo / Rueda \$12
Pago Vicario 2024 / Blanco Tempranillo / Castilla \$14
Más Treintaycuatro 2023 / Chardonnay / Castilla \$12

RED

Alzania 2022 / Syrah / Navarra \$16
Lui 2020 / Tinta de Toro / Toro \$14
3055 Jean Leon 2022 / Merlot, Petit Verdot / Penedès \$14
Aptus 2020 / Tinto Fino / Ribera del Duero \$14
Ondarre Reserva 2019 / Tempranillo / Rioja \$18
Sangarida 2020 / Mencía / Bierzo \$12
Agramont 2021 / Graciano / Navarra \$14
Can Blau 2021 / Cariñena, Garnacha Syrah/ Montsant \$14