

BAR CENTRO FOOD SELECTIONS

CONES

American Caviar Cone * 9 Per Person

Bagel & Lox Cone * 8 Per Person

California Cone 5 Per Person

JAMONES Y EMBUTIDOS

Fermín Platter (2 oz) 40

assortment of the three

Fermín Embutidos Platter 35

a selection of dry cured sausages, chorizo, lomo & salchichón

Pa'amb Tomaquet 10

catalan style toasted bread, tomato

with an addition of manchego cheese 12

QUESOS

Seasonal with house preserves, marcona almonds

Manchego “Pasamontes” / Sheep

firm, piquant & buttery, DO Manchego

Valdeón / Cow & Goat

creamy, sharp blue, DO Valdeón

La Serena / Sheep

creamy, slightly bitter, DO Extremadura

Murcia al Vino / Goat

semi-soft, sweet & smooth, wine cured rind, DO Murcia

Garrotxa / Goat

semi-soft, flavors of milk & nuttiness, DO Catalunya

Idiazábal / Sheep

firm, sharp & wood-smoked, DO Idiazábal

Selection of Three / Five 18 / 29

SOME LITTLE SANDWICHES

American Sturgeon Caviar * 10 Per Person

crème fraîche, steamed bun & lemon air

Sea Urchin Steamed Buns (3 each) * 18

avocado, eel sauce, tempura flakes

King Crab Steamed Buns (3 each) * 18

pickled cucumber, shiso, mayo

Oxtail Steamed Buns (3 each) * 15

watermelon radish, cilantro, serrano chili

Pork Banh Mi Buns (3 each) 15

mint, cilantro, serrano chili, pickles

CAVIAR SELECTIONS

Served with steamed buns, crème fraîche, chives

Classic White Sturgeon, California (*Acipenser Trasmontanus*) * 90/1oz

Siberian Sturgeon Caviar (*Acipenser Bearii*) * 100/1oz

Osetra Sturgeon Caviar (*Acipenser Gueldenstaedi*) * 160/1oz

BAR CENTRO TAPAS SELECTIONS

Olives Ferran Adrià 15

modern marinated in escabeche & traditional

Sweet Chips 12

goat cheese, tamarind, star anise

Cheese Crisps 10

spanish cheeses

Gazpacho Cup 9

chilled tomato, green bell pepper, cucumber

King Crab 20

raspberries, raspberry vinaigrette

Oysters & Hibiscus * 18

passion fruit, finger lime, vanilla oil

Japanese Taco (3 each) 17

bbq eel, shiso, cucumber, wasabi, chicharrón

Organized Caesar * 8

egg yolk sauce, parmesan

Jicama Wrapped Guacamole 11

chipotle salsa, micro cilantro, corn chips

Tuna Ceviche & Avocado Roll * 18

jicama, micro cilantro, coconut

Croquetas de Pollo 13

chicken-béchamel fritters

Jamón Croquetas * 14

fried quail eggs, escalivada purée

Eggplant Tempura 8

local honey, buttermilk

Tempura Squash Blossoms 14

black olive, ricotta, fresh tomatillo sauce

Boneless Mary's Farm Buffalo Chicken Wings 13

bleu cheese, celery

Papas Canarias 10

salty wrinkled potatoes, mojo verde & mojo rojo

**Consuming raw or undercooked egg, meat or seafood may increase your risk of foodborne illnesses.*

A gratuity of 20% is suggested for parties of 6 or more.