



## RACION – SMALL PLATES

**ENSALADA De CANA de CABRA** frisee salad, piepeto almonds, sherry vinaigrette, goat cheese  
**APPLE & MANCHAGO SALAD** walnuts, chive, cider vinaigrette, arugula  
**CRISPY OTRA CALAMAR** OTRA bravas, aioli, shishito peppers, popped cherry tomatoes, sea salt  
**SPICY LENTIL & CHORIZO STEW**

### RACION a la PLANCHA

*Served with choice: OTRA Romesco, Preserved Lemon Aioli & Crispy Garlic Chips, OTRA Bravas Sauce, or OTRA Piperade*

**SHRIMP** a la Plancha  
**RAZOR CLAMS** a la Plancha  
**PULPO** a la Plancha  
**SCALLOPS** a la Plancha  
**SQUID** a la Plancha  
**CEBOLLAS** sweet onions a la Plancha with Romesco

## PLATOS – LARGE PLATES

### **PAN-SEARED CHICKEN SHERRY**

Pan-seared chicken breast roasted in a sweet sherry reduction with mushrooms and roasted Piquillo peppers

### **TOULOUSE’S OTRA CASSOULET**

Pan-Seared duck breast with crispy confit duck leg served over tender white beans, jamon, roasted Toulousian sausage topped with toasted bread crumbs

### **CARNE a la PLANCHA con “Huesos Huecos”**

Prime sirloin steak & roasted marrow bone with shishito peppers, blistered tomatoes & rosemary “quemado”

### **BIFE A CASA**

Prime sirloin steak cooked on the plancha and topped with a fried egg, served over salsa bravas with hand cut potato crisps

### CATAPLANA

#### **SPANISH-INSPIRED CATAPLANA**

Southern Portuguese inspired seafood stew with Toulousian sausage, chorizo, Narragansett Bay littlenecks, sweet onions, tomato, garlic, white wine & aromatics

### PAELLA

#### **PAELLA A LA VALENCIANA**

Narragansett Bay littlenecks, chicken thighs, saffron, sweet peas, piquillo pepper

#### **PAELLA de Marisco (Marinera’s-Style)**

Shrimp, squid, Narragansett Bay littlenecks & mussels cooked in a rich lobster stock with saffron & Piquillo peppers

## POSTRES – DESSERT

**DOUBLE CHOCOLATE CAKE** – spiced port reduction

**OTRA FLAN** Spanish custard with burnt orange marmalade & unsweetened whipped cream

**BLOOD ORANGE ICE WITH CAVA**

**TRES LECHES** – OTRA Three milk cake with sweet mango compote

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY*

*\*CONSUMPTION OF RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS*

*A GRATUITY OF TWENTY PERCENT (20%) WILL BE ADDED TO PARTIES OF EIGHT (8) OR MORE*



<b>SERVICIO</b>	
Assorted Olives	
Alioli	
Marcona Almonds	
Bread	

<b>CHARCUTERIA y QUESOS</b>	
<b>CURED MEATS</b>	
	JAMON SERRANO
	CHORIZO de BELLOTA IBERICO
	SALCHICHON de BELLOTA IBERICO
	SOBRASADA de Mallorca- drizzled with honey
<b>CHEESES</b>	
	MAHON cow's milk
	MANCHAGO LA MANCHA
	VALDEON BLUE pasteurized cow & goat's milk
	TORTA DEL CASAR- unpasteurized sheep's milk
	IDIAZABEL- unpasteurized Basque sheep's milk
<b>TAPAS – BOCADILLOS – PINTXOX – MONTADITOS</b>	
<b>TAPAS</b>	
	<b>CROQUETAS de JAMON</b> Iberian ham croquets
	<b>PATATAS BRAVAS</b> fried potatoes with spicy sauce and alioli
	<b>TORTA JAMON</b>
	<b>BOMBAS</b> – potato & meat ball with spicy sauce
	<b>SPANISH ROULETTE</b> Shishito peppers with Maldon Salt
	<b>HOMEMADE POTATO CRISPS</b> honey & black pepper
	<b>PORK BELLY</b>
	<b>HUEVOS "CABREADOS"</b> shoestring French fries with spicy tomato & soft fried eggs
<b>BOCADILLOS – small sandwiches</b>	
	PORK LOMO & VALDEON BLUE CHEESE
	IBERIAN HAM & TRUFFLED CHEESE
	BEEF TENDERLOIN & BRIE
<b>MONTADITOS- served on bread</b>	
	<b>Valdeon Blue Cheese on Toasted Bread</b> with honey and cracked black pepper
	<b>Sobrasadas on Toasted Bread</b> with Torta Del Casar & Honey

