

## BAR CENTRO FOOD SELECTIONS

### CONES

American Caviar Cone \* 9 Per Person

Bagel & Lox Cone \* 8 Per Person

California Cone 5 Per Person

Cotton Candy Foie Gras 8 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  
*foie gras, 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*

THE Foieffle 12

*air waffle, foie espuma, peanut butter, honey*

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) 13

*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.*