

LA MARCHA LUNCH

M-F 11AM - 3PM



BOCADILLOS | SANDWICHES

PRINGÁ	slow roasted pork belly, chorizo, & morcilla with spicy aioli, manchego, jalapeño slaw, garlic pickles	14.
RABO DE TORO	sherry-braised oxtail, mahón, caramelized onions, red peppers, served with consommé	22.
MERGUEZ	lamb sausage, payoyo, harissa mayo, chermoula slaw (make it vegetarian +3)	16.
CALAMARES PO' CHICO	fried calamari, squid ink remoulade, raw oyster slaw	18.
ALBÓNDIGA SUB	meatballs, sherry tomato cream sauce, piquillo aioli, aged provolone, arugula	13.
SALMON	grilled salmon, aioli, truffle cheese, piquillos, onions, olives	18.
ESCALIVADA	grilled eggplant, peppers, onions, hazelnut-pistachio romesco sauce, crumbled blue cheese	14.

ENSALADAS | SALADS

CÉSAR NEGRO	romaine, pecorino, anchovies, croutons, squid ink caesar dressing	14.
ACHICORIA	chicoy, kale, candied walnuts, blue cheese, pears, moscatel vinaigrette	12.
ENSALADA MIXTA	butter lettuce, boiled egg, tomato, olives, mediterranean tuna, aioli, sherry vinaigrette	12.
ENSALADA RÚCULA	arugula, piquillo peppers, pickled fennel, balsamic vinaigrette	10.
ADD GRILLED CHICKEN +5 ADD GARLIC SHRIMP +8 ADD AVOCADO +3 ADD CHEESE +3		

TAPAS | SMALL PLATES

BRUSELAS	brussels sprouts, grapes, balsamic-pedro ximénez reduction	9.
BRAVAS	crispy potatoes, spicy brava sauce	9.
BIMI	grilled broccolini, hazelnut-pistachio romesco, manchego	9.
GAMBAS	head-on prawns with cashew-ajoblanco purée & charred yuzu powder	16.
PULPO	grilled octopus, sweet peppers, fennel, sunchoke puree, garbanzos	16.
BUÑUELOS	shrimp & sweet onion savory donut with cilantro-lime crema	9.
PIQUILLOS	goat cheese & basil stuffed piquillo peppers, radicchio, honey balsami	9.
CROQUETAS DE CHAMPIÑONES	wild mushroom & manchego fritter served with mojo verde	9.
COCA	focaccia, honey dijon cream, caramelized onion, pears, toasted walnuts, manchego cheese, jamon serrano	9.

ARROCES please allow 30-45 minutes. serves 2. made with house stock, saffron, bomba rice & a tomato-leek sofrito.

PAELLA MIXTA	chicken, chorizo, head-on prawns	50.
ARROZ NEGRO	squid ink, clams, fennel sausage, oyster aioli, smoked trout roe	60.
PAELLA HUERTANA	winter squash, nori-cauliflower, fennel seed glazed carrots, pepitas	45.
PAELLA MARINERA	mussels, clams, shrimp, calamari, peas	50.
PAELLA TRES CERDITOS	pork shoulder, panceta, chorizo, cider, arugula	48.
PAELLA MARROQUÍ	harissa chicken, merguez, almonds, raisins, olives	50.