MÁS

“VERMUT DE GRIFO”
Is a staple in Spanish bars. We’ve developed our own recipe from over 20 botanicals, made entirely in-house. Try it on the rocks with an orange twist!

SHARE AND ENJOY
At the heart of Vaca is the sharing of meals. Enjoy the finest wines, handcrafted cocktails, and the best Spanish cuisine in the presence of your friends and family.

CORKAGE
Fees are $30 per bottle for the first two 750ml. For any additional bottles, please see your server for more details.

SURCHARGE
An optional 3% service charge will be applied to all checks to support our efforts in improving the wages of our non-tipped employees. Please inform your server if you would like this charge removed. Thank you for your continued patronage.

POSTRES

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An introduction to conservas, the canned seafood delicacies beloved by the Spanish and Portuguese alike, try one of our selection - Ask your server for current selections!

**TAPAS**

- **Almond financier**
  - Cider glazed, Cabrales, crispy garlic
- **CANTIMPALITOS** 15
  - Jamón foam, peas, crispy jamón
- **PANI PURI** 16
  - Beef cheek toast, frisée, citrus
- **HUESOS AL HORNO** 18
  - peanut romesco
  - Beer battered, cheese stuffed piquillo peppers, pickled grapes,
- **PIQUILLOS RELLENOS** 15
  - Crispy potato and ground beef balls, garlic aioli, salsa roja
- **LA BOLA** 14
  - Stuffed lamb belly, citrus labneh, braised artichoke
- **LAMBCHETTA**
  - leeks, mussels
  - Shrimp & scallop stuffed calamari, saffron potato potage,
- **CALAMARES RELLENOS** 22
  - Black pepper crusted, Sauternes roasted mango, duck ham,
- **HIGADO DE PATO**
  - Sautéed shrimp , olive oil, garlic, chili flakes, grilled bread
- **GAMBAS AL AJILLO** 16
  - crispy quinoa, cilantro
- **ALBACORE TATAKI** 16
  - Albacore tataki, strawberry, yuzu-ginger-soy, toasted sesame seeds,
- **VIEJITAS A LA PLANCHA** 20
  - Seared scallops, cauliflower, pickled raisins, red mojo
- **ERIZOS CON HUEVOS** 26
  - Fresh sea urchin scrambled eggs, miso butter toast
- **VIEJITAS A LA PLANCHA** 20
  - Smoked chicken carnamiñ, foie gras sauce, Sherry reduction
- **PANZA DE CERDO** 16
  - Braised pork belly, apricot jam, poached apricot,
  - Charred shishito peppers, lemon, Spanish olive oil
- **PAN CON TOMATE** 9
  - Roasted lamb meatballs, lemon-yogurt, cucumbers
- **PANIZO** 16
  - Red wine braised beef oxtail, wild mushrooms
- **ENsalada de Remolacha** 12
  - Roasted beets, saffron poached pears, caña de cabra, watercress,
- **ENsalada de Col Rizada** 12
  - Kale salad, toasted quinoa, green asparagus, lemon poppyseed
  - Sautéed shrimp, oloroso, grilled bread
- **CABRAS** 10
  - Food bank of Alarming Oxids
- **ESPÍNACAS** 12
  - Grilled asparagus, romesco, almonds
- **COLIFLOR** 12
  - Roasted cauliflower, tahini, raisins, lemon
- **SETAS AL AJILLO** 11
  - Mushrooms, olive oil, chili flakes, garlic, grilled bread
- **PAELLA VALENCIANA** 38
  - Vegetable paella, roasted vegetables, fideuá, saffron aioli
- **VIEIRAS A LA PLANCHA** 20
  - Seared scallops, cauliflower, pickled raisins, red mojo
- **CROQUETAS DE POLLO** 14
  - Creamy chicken fritters
- **PAELLA DE CARNE** 46
  - Meat paella, pork belly, chorizo, blood sausage, bomba ricke, garlic aioli
- **PAELLA DE VEGETALES** 38
  - Vegetable paella, roasted vegetables, fideuá, saffron aioli
- **PAELLA VALENCIANA** 52
  - Shrimp, chicken, chorizo, saffron bomba rice, saffron aioli
- **PAELLA DE MARISCOS** 56
  - Seafood paella, prawns, clams, mussels, octopus, saffron
- **PALO DE BACANCO** 16
  - Albacore tataki, strawberry, yuzu-ginger-soy, toasted sesame seeds,
- **BUTIFARRA** 12
  - Creamy chicken fritters
- **PULPO A LA GALLEGAS** 16
  - Warm Spanish octopus, fingerling potatoes, pimentón,
  - Spanish olive oil
- **JAMÓN DE PATO** 13
  - 24 month cured Spanish ham
- **JAMÓN SERRANO** 13
  - Cured Ibérian boneless pork shoulder
- **PALETA IBÉRICA** 16
  - 24 month cured Spanish ham
- **PALETA IBÉRICA SECRETO** 37
  - (Spanish Meat Platter)Pluma, Bilbao chorizo, salsa verde
- **PRIME RIBEYE STEAK** 55 PER LB
  - House specialty - aged 50+ days
- **PRIME SKIRT 8oz** 38
  - Chipotle aioli, chives
- **PRIME HANGER 8OZ 28**
  - A5 JAPANESE WAGYU MKT PRICE (3oz min)
- **BRED'S RIB** 55 PER LB
  - House specialty - aged 50+ days
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**ALGODONAS** 13

**ALLERGIE WARNING:** Normal kitchen operations involve shared cooking and preparation areas. Cross contact with other foods may occur during production. We are therefore unable to guarantee that certain menu items are completely free from any particular allergies.