GASTRO

EDO

TAPAS WINE

EDO GLUTEN-FREE MENU

IBÉRICO BOARD
Paletilla of Jamón Ibérico 42

SPANISH ARTISANAL CHEESES
Manchego & Drunken Goat 18

TOKIO OYSTERS*
Trout Roe, Pico, Ponzu 18

HOKKAIDO SCALLOPS SASHIMI*
Abalone Salpicon Sauce, Lemon, Espelette 27

KALUGA CAVIAR & EGGS*
Caviar, Trout & Salmon Roe, Egg Yolk, Bottarga Espuma 19

GREEN TARTARE
Zucchini, Avocado, Pistachio Vinaigrette 18

MELÓN CON JAMÓN
Cantaloupe, Kumquat Leche de Tigre, Puffed Quinoa, Salsa Macha 16

FOIE GRAS TERRINE
Rhubarb Jam, Beet Glaze, Potato Chips 24

BRAVAS POTATOES
Crispy Layered Potatoes, Traditional Brava 12

CHAMPIS A LA PLANCHA
Button Mushrooms, Mushroom Demi-Glace, Parsley Picada 19

BRUSSELS SPROUTS
Sesame Seeds, Ranch Nori, Seaweed Furikake 16

ROMANO GREEN BEANS (gluten-free garum)
Garlic Infused Olive Oil, MushroomYeast Garum 14

DUNGENESS CRAB (no croutons)
Jamón Consommé, Cured Egg Yolk 28

PULPO A LA GALLEGA (gluten-free sauce)
Mojo Rojo, Gallega Sauce, Kale Chips 27

ARROZ CON SETAS
Seasonal Mushrooms, Foie Gras, Port Sauce, Parmesan 34

BLACK COD*
Garlic, Parsley, Sherry Vinegar, Garum, Potato Panadera 32

POLLO A LA PLANCHA**
Jidori Chicken Thigh, Prunes, Pinenuts 24

KUROBUTA PORK CHORIZO*
Cured Egg Yolk, Piparra Peppers, Txacolina 23

BRAISED WAGYU BEEF CHEEKS
Spanish Vermouth Sauce, Seasonal Mushrooms, Diced Potato 36

PLUMA IBÉRICA*
Campari Tomato Confit, Garlic Chips, Layered Potatoes 39

AUSTRALIAN WAGYU NY STRIP 8oz*
Shishito Peppers, Ishiyaki Stone 85

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.