LA NACIONAL

ALL PLATES ARE FOR SHARING

Our Classics

Pan Tumaca 9

Grilled country bread topped with a blend of tomato, garlic & extra virgin olive oil (4pc)

- Add jamón Serrano +7

Croquetas Caseras 12

Daily made croquettes – a restaurant favorite. Wild mushroom, jamón Serrano or a mix of both (6pc)

Patatas Bravas 12

Crispy potatoes topped with mildly spicy brava sauce & alioli

Gambas al Ajillo 16

Jumbo shrimp, garlic & guindilla pepper in extra virgin Andalusian olive oil

Tortilla de Patatas 9

Traditional Spanish potato omelette, served with alioli

La Nacional Originals

Manchego Mac & Cheese 15

A Spanish-inspired reimagination of the American classic, with delicate green accents and a creamy finish

Chorizo Burger 14

Made with a unique blend of ground beef & chorizo ibérico. Topped with Manchego cheese, greens, tomato & onions on a brioche bun

- Add fries +5

Empanadas 11

Twin empanadas with fresh Mediterranean flavors: spinach, aged cheese, shallots & basil

Grilled Vegetables with Jamón Serrano 15

Onion, peppers, zucchini, eggplant, and wild asparagus, perfectly grilled and topped with slices of jamón Serrano. *Vegan option available*

Light Summer Fare

Traditional Gazpacho 9

This chilled Andalusian classic is a must in summer

Watermelon Gazpacho 9

An invigorating elixir of traditional gazpacho with icy watermelon granizado

Aceitunas Encurtidas 7

Spanish olives pickled & dressed in olive oil

Ensalada de Tomate 15

Three-variety tomato salad with arugula, toasted nuts & a slightly-chilled almond based dressing

Grapefruit & Greens 14

Fresh mixed salad with grapefruit, apple, roasted nuts, mushrooms & quince vinaigrette

Boquerones Marinados 12

White anchovies & Arbequina olives marinated with orange peel & garnished with homemade vermouth gelatin cubes

Citrus Seafood Salad 15

A chilled shrimp and baby scallop seafood medley with cashew nuts and a tangy Valencian citrus vinaigrette

Tablas

Tabla de Quesos 19

Selection of top Spanish cheeses

Queso Manchego 10

Buttery, sweet & nutty

Tabla de Embutidos 19

Gourmet Spanish cured meats

Tabla Mixta 24

Chef's selection of Spanish cured meats & cheeses

Chorizo Ibérico 12

Cured, smokey & slightly spicy

Jamón Ibérico de Cebo 18

Free-range Iberian ham

Jamón Ibérico de Bellota 28

Prized acorn-fed cured Iberian ham

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Paellas & Fideuás

Paella and our Chef Paco were both born in Valencia. His authentic version of this centuries-old dish focuses on the thin layer of rice - toasted and a touch al dente

Small (S): 2 ppl Medium (M): 3-4 ppl

Marisco S 54 - M 64
Shrimp, mussels & calamari

Verduras S 42 - M 52
Artichokes, peppers, green squash & butter beans, sprinkled with scallions

Mixta S 56 - M 66
Shrimp, mussels, calamari & chicken

Negra S 54 - M 64
Squid ink with shrimp, mussels & squid

Pollo & Verduras S 53 - M 62
Chicken & vegetables

ADD-ONS

Secreto Ibérico	+13
Half Lobster	+13
Pulpo	+13
Monkfish	+8
Scallops	+8
Chorizo	+5
Vegetables	+5

Arroces

Unlike paella, arroces are gently simmered, creating a creamy texture as the rice absorbs the rich flavors of its ingredients

Arroz de Lobster 28
Lobster & rice share the spotlight in this traditional Valencian dish. Served with asparagus & an herb alioli

Arroz con Secreto 28
A generous portion of porcini mushrooms, artichokes and Secreto Ibérico - a most prized cut of Iberian pork

Arroz con Mushrooms 28
Our Chef's selection of daily market mushrooms simmered in a cast iron pan

Arroz con Scallops 28
A beautifully presented combination of pomegranate, rice and seared baby scallops

Arroz Negro con Pulpo 28
A traditional cut of grilled octopus with black rice, served with a chef's special avocado cilantro alioli

Tierra & Mar

A nod to Spanish regional flavors, where fresh ingredients from the sea and from the land come together, reflecting the depth, tradition, and passion of Spain's diverse culinary heritage

Pulpo a la Plancha 24
Grilled octopus served with potatoes, smoked paprika and extra virgin olive oil

Pollo de la Casa 26
A large skillet of garlicky chicken in a white wine mushroom sauce. The ultimate Spanish comfort food

Fideuá del Mar 28
Presented on a bed of fine noodles, this dish features monkfish, prized for its sweet, delicate flavor and lobster-like texture

Bacalao con Pisto 24
Slow cooked Northern Atlantic cod with a vegetable medley

Striploin Steak 36
A generous 16 oz. prime cut on a bed of potatoes, onions & a delicious side of tangy green Canarian mojo sauce

Postres 9

Churros con Chocolate
Churros with a semisweet chocolate & a vanilla twist (3pc)

Flan Tradicional
Spanish flan, caramel ice cream & berries

Volcán
Warm chocolate lava cake with vanilla ice cream & fresh berries

Tarta de Limón
Deconstructed lemon pie with meringue, crumble & freshly made ice cream

Homemade Ice Cream
A creamy delight crafted daily. Ask your server for today's featured flavors

DRINKS

Cerveza Draft or Bottle 8 - Pitcher 28

Estrella Galicia
Galicia

Estrella 1906
Galicia

Estrella 0.0 (Bottle)
Galicia

Alhambra Verde (Bottle)
Granada

Alhambra Roja
Granada

Mahou
Madrid

Spritzers
Glass 8 - Pitcher 29

Tinto de Verano
Red wine spritzer

Clara
Beer & lemon

Rebujito
Sherry & sparkling lemonade

Sangría

Red
Glass 8 - Pitcher 29

White
Glass 8 - Pitcher 29

Watermelon
Glass 9 - Pitcher 31

Sparkling Cava
Glass 9 - Pitcher 31

Agua

Cabreiroá Natural **8**

Cabreiroá Sparkling **8**

Vichy Catalán **8**

Café o Té

Café **4**

Carajillo (with liquor) **8**

Selección de Tés **4**

Spanish Gintonic

Famed for its creative garnish blends: thyme flowers, candied ginger, star anise... the more imaginative the better (con Gin de la Casa) **12**

Nordés 14
Premium Atlantic Gin from Galicia and garnished with white grapes

Larios 14
Select Meditarrean Gin - enhanced with fresh strawberries and rosé

Eva 14
A vintage artisan distillate crafted in Mallorca, with fresh olives and juniper

Aperitifs – Digestives 9

Orujo	Vermouth Blanco	Pacharán
Crema de Orujo	Vermouth Gran Reserva	Licor 43
Orujo de Café	Vermouth Extra Dry	Sherry
Licor de Hierbas	Anís del Mono	Brandy

Cocktails 13

Flamenco Sour
Tequila, fresh berries, a touch of grenadine and fresh lime. Like flamenco itself, fiery & intense

Strawberry Fields New
After we found out John Lennon wrote this song in Spain we couldn't resist naming this strawberry and gin delight

Espresso Martini
Freshly brewed Candelas espresso, vodka & a dash of coffee liqueur

Rogelio's Spirit
White vermouth, sparkling lemonade & mint. In honor of hour beloved Rogelio, a member of La Nacional for 67 years

Summer Sandía New
Freshly squeezed watermelon combines with vodka and a hint of basil for the perfect summer treat

¡Pepino, por favor!
Fresh cucumber and gin are the stars in this light and crisp thrist quencher

Rosalía
This original recipe with Rosé and elderflower liquor has become a bar favorite!

Canary Mule
Blat Vodka, 100% free of impurities, filtered through volcanic rocks found under Canary Islands with Thomas Henry ginger beer

Aperol & Cava
Aperol Spritz with organic Parés Baltà Catalan cava

Agua de Valencia
A refined version of Mimosa made from a base of cava, orange juice, vodka & gin. A favorite in Valencia since it's creation in 1959

Mocktails Glass 7 - Pitcher 24

Mint Lemonade
With sparkling lemonade

Pineapple Ginger Beer
With a hint of cinnamon

Sober Sangría
Sangría without the buzz

Spritz-less
Aperol-style spritz

Margaritas Glass 12 - Pitcher 42

Classic Lime
Fresh & timeless, with or without a salted rim

Spicy Cucumber Jalapeño
Cool cucumber meets jalapeño for a spicy finish

Smoky Amaretto Pineapple
Sweet Amaretto perfectly balanced by an earthy Mezcal

Tart Hibiscus Grapefruit
Infused hibiscus & grapefuit. A blend of bitter, sweet & sour

WINES

Blanco White

Alectum Glass 12 - Bottle 42
Albariño - D.O. Rías Baixas - Galicia

Intense, joyful and fresh. Pronounced varietal aromas of rose, lemon curd, grapefruit and anise. Smooth, savory and lively

Recommended pairing: Shellfish, crab and lobster

Gorgorito Glass 9 - Bottle 36
Verdejo - Bodegas Copaboca, D.O. Rueda

Aromas of apple, grass, honey, citrus and floral. Fresh aromas with hints of gooseberry and herbs. Similar profile to a Sauvignon Blanc

Recommended pairing: Shellfish, fish, pork, vegetables & cured meat

S-Naia Glass 11 - Bottle 39
Sauvignon Blanc - D.O. Rueda - Castilla y León

Aromatic nose with notes of freshly cut grass and subtle tropical fruits

Recommended pairing: Fish and shellfish

Oreka Txakolina Glass 10 - Bottle 38
100% Hondarribi Zuri - D.O. Getaria

Light straw-colored, it has an uplifted nose of slate/mineral, green apple, and spring flowers

Recommended pairing: Seafood

Go de Godello Glass 11 - Bottle 39
Godello - D.O. Bierzo, Castilla y León

Smoky touches of intense flowers and exotic fruits. Toasted nuts, bakery and lactic notes. A marked acidity leaving a sensation of freshness

Recommended pairing: Seafood, shrimps, salads, vegetables and chicken

Leirana Bottle 66
Albariño - D.O. Rías Baixas, Galicia

Bright and sharp, Meyer lemon, honeysuckle, quinine and mineral scents, ginger. Dry, tart, and light, spicy & floral-tinged

Recommended pairing: Shellfish and octopus

Rosado Rosé

Chivite Rosé Glass 14 - Bottle 55
Tempranillo & Garnacha - Navarra

White stone fruit and red berries, with a delicate floral finish. Smooth balanced, unctuos, lively

Recommended pairing: Seafood and aperitifs

Cepas Glass 10 - Bottle 39
Tempranillo, Garnacha & Viura - La Rioja

Pleasant notes of red fruits and stone fruits, very integrated with slim toasted and spiced notes like the clove. Fresh, sweet & fruity aftertaste

Recommended pairing: Shellfish and octopus

Cava Sparkling

Parés Baltà Glass 11 - Bottle 39
Parellada, Macabee & Xarel·lo - D.O. Cava, Cataluña

Notes of ripe white fruit, exotic fruit, citrus notes and hints of pastries and fresh yeast. Dry, refreshing. Vegan & organic

Recommended pairing: Aperitifs, salads, cold meats & desserts

Tinto Red

Armas de Guerra Glass 10 - Bottle 38
Mencia - D.O. Bierzo, Castilla y León

Dark berries, succulent herbs, licorice and peppery spices. Juicy and focused, bitter cherry, blueberry and dark chocolate

Recommended pairing: Seafood

Finca de las Zarras Glass 9 - Bottle 36
Blend of Tempranillo & Garnacha - Galicia

Beautiful ruby colour, youthful appearance. Ripe blackcurrant aromas on the nose

Recommended pairing: Steak, chicken & fideuá

Venta de la Ossa Glass 12 - Bottle 47
Cabernet Sauvignon - D.O. IGP Castilla, Castilla y León

Red and black fruits, dark chocolate and a very characteristic aroma of paprika. Complex and fresh, with notes of laurel, blue flowers and balsamic

Recommended pairing: Red meats, wildfowl, cured and semi-cured cheeses

Torre de Golbán Crianza Glass 13 - Bottle 50
Tempranillo - D.O. Ribera del Duero, Castilla y León

Intense, elegant and lively. Red and black cherry in colour, with a fresh nose reminiscent of stone fruit

Recommended pairing: White meats, lamb roasts, mushrooms and rice dishes, especially those with meat, such as paellas

Hiriart Crianza Glass 12 - Bottle 47
Tempranillo - Castilla y León

Red berries twinned with cinnamon, pepper, and soft toasted wood. Balanced & meaty. Wide, lingering and rich in mouthfeel aromas

Recommended pairing: All types of meat

Viña Ijalba Glass 16 - Bottle 59
Graciano - D.O. La Rioja

Complex aromas of 'pacharán' (blackthorn berries), wet grass, green pepper, cherry liquour and liquorice. Fleshy with a blanaced acidity and abundant in fruit. 100% ecologic

Recommended pairing: Red meat, lamb and sharp pungent cheeses such as Cabrales

DelMoro La Comarcal Glass 14 - Bottle 55
Garnacha, Syrah, Bobal - Valencia D.O

Juicy red wine with aromas of red fruits, notes of Mediterranean herbs and spicy touches. Fresh and rustic, with floral notes and a slightly balsamic background

Recommended pairing: Aperitif, charcuterie, fideuá & red meat

Serna Imperial Bottle 60
75% Tempranillo, 15% Garnacha - D.O La Rioja

Clean, complex and with a good intensity on the nose. Red fruit aromas masterfully balanced

Recommended pairing: Cured meat & red meats

Valduero I Cepa Bottle 80
Tempranillo - D.O. Ribera del Duero, Castilla y León

A deep cherry-red wine with intense, complex aromas. On the palate, it's well-structured and long-lasting rich and full

Recommended pairing: White meats, lamb roasts, mushrooms and rice dishes, especially those with meat, such as paellas