food only option
$59

Prix Fixe Menu

LA NACIONAL

All menu items are served family-style to share

with 2 hrs. unlimited drinks*
$87

Starters (Choose 2 for the table)

Pan Tumaca

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

Ensalada de Tomate

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

Tortilla de Patatas

Traditional Spanish potato omelette, served with alioli

Traditional Gazpacho

This chilled Andalusian classic is a must

Boquerones Marinados

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

Grapefruit & Greens

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

- Can be served without nuts

Tapas (Choose 3 for the table)

Croquetas Caseras

Daily made croquettes - a restaurant favorite. Wild mushroom, jamón Serrano or a mix of both

Patatas Bravas

Crispy potatoes topped with midly spicy brava sauce & alioli

Manchego Mac & Cheese

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

Gambas al Ajillo

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

Grilled Chorizo

Lightly-grilled chorizo with olive oil

Empanadas

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

Entrees (Choose 2 for the table)

* Paellas can be substituted for fideuás (fine noodles instead of rice)

Paella de Marisco*

Shrimp, mussels & calamari

Paella Negra*

Squid ink with shrimp, mussels & squid

Paella de Pollo & Verduras*

Chicken & vegetables

Paella de Verduras*

Artichokes, peppers, green squash, butter beans & scallions

Pollo de la Casa

Garlic chicken in white wine mushroom sauce

Pulpo a la Plancha

Grilled octopus with potatoes, paprika & olive oil

Arroz con Mushrooms

Rice with daily market mushrooms simmered in a cast iron pan

Striploin Steak

16 oz. prime cut with potatoes and a side of mojo sauce (Add $9 p.p)

Desserts (Choose 2 for the table)

Churros con Chocolate

Churros with a semisweet chocolate & a vanilla twist

Tarta de Limón

Deconstructed lemon pie with meringue, crumble & freshly made ice-cream

- Can be served without nuts

Flan Tradicional

Spanish flan, caramel ice cream & berries

Vegan · Gluten-free · Seafood · Dairy · Nuts

Pricing **does not include** %20 service fee or NY sales tax

*Unlimited drinks include wine by the bottle and pitchers of Spanish beer, sangria, margaritas & soft drinks