

# BAR CASA VALE

## SNACKS

- Valencia Almonds, basque chile 5. vΔ
- Spanish Marinated Olives 5. v
- Pickle Plate\* 4. v
- Gilda, anchovy, olive, piparras 5.
- Anchovy Two Ways, toasted levain 5.
- Ken's Artisan Bread, tomato oil 4. v

## BOARDS

- Lady Edison Ham, North Carolina 14.
- Charcuterie Board 20.
- Seafood Board, selection of house made conservas and escabeche 20.
- Cheese Board, La Dama (Sheep, ESP), La Peral (ESP), Puigpedros (ESP) 7 ea/19.v

## SMALLER

- Papas Bravas, nutritional yeast, pimenton, aioli\* 7. v
- Crispy Pig Ear, dried shrimp, lime\* 7.
- King Spot Prawns, acqua pazza, roasted sea lettuce 9/ea.
- Fried Chicken, honey, manchego, black pepper 9
- Sweetbread Skewer, bagna cauda dip 9.
- Monterey Squid Salad, celery, fennel, chile, borlotti bean, black olive oil\* 15.
- Beef Tartare, egg yolk, black trumpet mushroom, sunchoke chips\* 15.
- Yellowtail Crudo, blood orange, radish, dill, romaine\* 15.
- Charred Snap Peas, hakurei turnip, tonnato, flowering mustard, mojama 10.
- Sheep Cheese Toast, sprouting brassicas, radish, olio nuovo 10. v Δ
- Chicory Caesar, fried egg, anchovy, breadcrumbs 10.
- Kohlrabi Salad, green wheat, dried cherry, hazelnut, sheep cheese 10. v Δ
- Grilled Cabbage, apple, chickpea miso, puffed rice, horseradish v 10.

## LARGER

- Sourdough Flatbread, green chickpea, kale sprouts, nigella seed, pecorino 11. v
- Tripe Cazuela, flint corn hominy, spicy tomato, charred scallion, fried garlic 12.
- Salt Cod Fritters, bacon, romesco, sauerkraut, bull kelp 12. Δ
- Grilled Blue Mackerel, salsify, calcot, purgatorio bean, 'nduja vinaigrette\* 14.
- Burger, mahon & american cheese, cabbage, special sauce, grilled onion, bacon\* 12
- Braised Beef Short Rib, pomegranate, jalapeno, radish, dill pickle 17.
- Roasted Iberico Pork, bacon chop, mustard raab, salbitxada 16.
- Yellow Eye Rockfish, steamed clams, chickpeas, seaweed, salsa verde 17
- Rotisserie Lamb Cazuela, purgatorio beans, artichoke, egg yolk, green garlic 18
- Chicken Meatballs, polenta, tahina, cilantro, ricotta, tomato ragu 18.
- Fideos, kale sprouts, spigariello, almond picada, aioli\* 18. v Δ
- Seared Foie Gras, hearth roasted pineapple, tomato conserva, swiss ham 19.
- Grilled Sturgeon Chop, potxa bean, wild onion, mojo rojo 19
- Crispy Octopus, olive, citrus, calabrian chile, panisse, fingerling potato chips 24.
- BCV Paella, fried chicken, sweetbread, morcilla, clams, chermoula, espelette aioli\* 20/35

## FAMILY STYLE DINNER

**\$50 per person - Chef choice - let the feasting begin!!** full table participation required

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase the risk of foodborne illness. But we like to live dangerously

Δ Contains nuts @barcasavale www.barcasavale.com  
v= vegetarian or vegetarian option available  
20% gratuity charged to parties of 6 or more.



# BAR CASA VALE

## GLASS POURS

### SHERRY & FORTIFIED WINE

#### FINO/MANZANILLA

- Valdespino Fino "Inocente" 13
- Equipo Navasos Manzanilla en Rama 13
- Valdespino Manzanilla "Deliciosa" 10
- Hidalgo Manzanilla Pasada (Sanlúcar) NV 15

#### AMONTILLADO/PALO CORTADO

- Bodegas Grant "La Garrocha" Amontillado 12
- Yustes "Aurora" Amontillado 12
- Cesar Florido Cruz Del Mar Amontillado 14
- Valdespino Palo Cortado Viejo 18

#### OLOROSO

- Hidalgo "Faraon" (Sanlúcar) NV 12
- Fernando de Castilla "Classic" (Jerez) NV 12
- El Maestro Sierra "15 Años" Oloroso 14

### SPARKLING

- Cava Brut Res. | **Surio** | *Macabeu, Xarel-lo, Parellada* '13 11
- Cava Rosado | **Vegas Altas** | *Xarel-lo, Macabeo Cab Sauv.* 10

### WHITE

- Txakolina | **Gorronдона** *Hondarribi Zuri* '15 12
- Rioja | **Bodegas Genoli** "*Ijalba*" *Viura* '16 8
- Penedès | **Finca Parera** *Xarel-lo, Gewurtzt., Chard* '15 11
- Rias Baixas | **Albamar** *Albariño* '16 12

### ROSADO

- Penedès | **Celler Pardas** *Sumoll* '16 11

### RED

- Asturias | **Dominio Del Urogallo** | *Alberin Tinto, Mencia* '14 11
- Rioja | **Artuke** | *Tempranillo, Viura* '16 10
- Penedès | **Celler Pardas "Sus Scorfa"** | *Sumoll* '16 12
- Montsant | **Francois Chidaine** | *Montrasell* '13 12

### BEER & SIDRA

- Spanish Lager**, "Estrella Damm" ESP. 5.2% 4/6
- Pilsner**, "pFriem Family Brewers" OR. 4.9% 4/6
- Altbier**, "Occidental" OR. 5.3% 4/6
- India Pale Ale**, "Breakside" OR. 6.5% 4/6
- Basque Sidra**, "Sidra Bereziartua" ESP. 6% (12 oz glass) 8

### NON-ALCOHOLIC | CAFÉ

- Topo Chico 3 | Vichy Catalan mineral water (500ml) 6 | (1l) 9
- Fever Tree tonic, ginger ale, or Cock n Bull Ginger Beer,
- Mexican Coca Cola, 7up, or Jarritos Grapefruit soda 4
- House raspberry-hibiscus soda or pineapple-lime tonic 5
- Steven Smith tea, iced tea or house lemonade 4
- Stumptown espresso, americano, or cold brew coffee 3

iVALE!





## HAPPY HOUR

### FOOD

<b>Marinated Olives</b> v .....	<b>3</b>
<b>King Prawns</b> .....	<b>6/each</b>
<b>Salt Cod Fritters</b> .....	<b>2/each</b>
<b>Chicken Meatballs</b> .....	<b>3/each</b>
<b>Grilled Sardines</b> .....	<b>7/each</b>
<b>Marcona Almonds</b> , basque chile v .....	<b>3</b>
<b>Maitake Mushroom</b> , black garlic, pecorino v	<b>7</b>
<b>Crispy Pig's Ear</b> , dried shrimp, lime .....	<b>5</b>
<b>Nuestras Bravas</b> , aioli v .....	<b>5</b>
<b>Chicken Thigh Skewer</b> tumeric, yogurt .....	<b>7</b>
<b>Beef Tartare</b> , sunchoke, egg yolk, celtuce.....	<b>9</b>
<b>Fluke Crudo</b> , blood orange, dill, sorrel..	<b>12</b>
<b>Chicory Caesar</b> fried egg, anchovy.....	<b>8</b>
<b>Kohlrabi Salad</b> Δ sheep cheese, green wheat..	<b>8</b>
<b>Smoked Pork Sandwich</b> , tonnato, rapini .....	<b>9</b>
<b>Steamed Clams</b> , tripe, hominy, tomato .....	<b>12</b>
<b>Sausage Slider</b> sauerkraut, dijon .....	<b>5</b>
<b>Chickpea Flatbread</b> , brussel sprouts v .....	<b>9</b>
<b>BCV Burger*</b> - Mahon & American cheese, red cabbage, special sauce, and grilled onion	<b>7</b>
add Bacon +2	
<b>Spanish Cheese Board</b> , accompaniments	<b>12</b>
<b>Charcuterie Board</b> , accompaniments .....	<b>14</b>

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*Δ Contains nuts*

v = vegetarian or vegetarian option available

# BAR CASA VALE

## wood fired brunch

### START -

- Ken's Sourdough**, tomato, cultured butter 5. v
- Marinated Spanish Olives**, fresh bay leaf 5. v
- Fried Valencia Almonds**, basque chile 5. vΔ
- Edwards "Surryano"** ham plate 16.
- Cultured Yogurt**, apricot, sesame, walnut, crispy rice, buttermilk 7. vΔ
- Warm Cinnamon Roll**, tangerine curd 6. v
- Chocolate Toast**, pistachio, olive oil 8. vΔ



### SMALL

- Salt Cod Fritters**, green garlic, bacon, romesco, kelp 12. Δ
- Flatbread**, green chickpea, nigella, kale sprout 10. v
- Winter Citrus**, sunflower, black olive, sorghum, pecorino 10. v
- Kohlrabi**, green wheat, dried cherry, hazelnut, feta 10. vΔ
- Chicory Caesar**, anchovy, egg, breadcrumbs 10.
- Grilled Sardine Toast**, potxa beans, calcot, 'nduja 10.
- English Muffin**, smoked mackerel, cream cheese, dill 11.
- Sheep Cheese Toast**, turnips, snap peas, horseradish 9. v
- Chicken Liver Toast**, apple, endive, browned butter 10.

### SIDES 5.

- Bacon**
- Sausage**
- 2 Fried Eggs**
- Potatoes**
- Avocado**
- Greens**
- Ken's toast + jam**
- Xurros**

### LARGE

- BCV Breakfast**: olive oil fried eggs, brava potato, greens, romesco, toast 11.v  
add bacon, fennel sausage, grilled avocado 4.
- Fried Chicken**, churros, honey, manchego 14.  
substitute fried maitake mushrooms 2.
- Tripe and Hominy Cazuela**, tomato, charred scallion, olive oil fried egg 15.
- Chicken Meatball Cazuela**, bomba rice grits, tomato, cilantro, tahina, poached egg 15.
- Rotisserie Lamb Cazuela**, artichoke, white beans, salsa verde, baked egg 16.
- BCV Burger**, mahon, cabbage, grilled onions, american cheese, fancy sauce 10.  
add bacon or fried egg 2.
- Fried Egg Sandwich**, rapini, cheddar, tomato jam 10. v  
add bacon, fennel sausage, avocado 2.

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## LATE NIGHT MENU

10 pm - close

<b>Marinated Olives</b> v .....	<b>3</b>
<b>King Prawns</b> .....	<b>6/each</b>
<b>Salt Cod Fritters</b> .....	<b>2/each</b>
<b>Chicken Meatballs</b> .....	<b>3/each</b>
<b>Grilled Sardines</b> .....	<b>7/each</b>
<b>Marcona Almonds</b> , basque chile v .....	<b>3</b>
<b>Pan con Tomate</b> v .....	<b>4</b>
<b>Maitake Mushroom</b> , black garlic, pecorino v	<b>7</b>
<b>Crispy Pig's Ear</b> , dried shrimp, lime .....	<b>5</b>
<b>Nuestras Bravas</b> , aioli v .....	<b>5</b>
<b>Chicken Thigh Skewer</b> , tumeric, yogurt.....	<b>7</b>
<b>Chicory Caesar</b> fried egg, anchovy.....	<b>8</b>
<b>Kohlrabi Salad</b> Δ sheep cheese, green wheat..	<b>8</b>
<b>Bone Marrow</b> , salsa verde, toast.....	<b>12</b>
<b>Chickpea Flatbread</b> , brussel sprouts v .....	<b>9</b>
<b>BCV Burger*</b> - Mahon & American cheese, red cabbage, special sauce, and grilled onion	<b>7</b>
add Bacon +2	
<b>Foie Gras</b> , pineapple, tomato, fresh jamon.....	<b>19</b>
<b>Steamed Clams</b> , tripe, hominy, tomato.....	<b>12</b>
<b>Charred Octopus</b> , olive, citrus, calabrian chile, panisse, fingerling potato chips.....	<b>24</b>

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# COCKTAILS

## APERITIVO

**Tea Cobbler** - Cognac, curaçao, hibiscus, citrus, amarena cherry **10**

**Picon Cooler** - Amer Picon, sweet vermouth, angostura, soda water **10**

**Aliados Spritz** - Krogstad Aquavit, fortified wine, cava **10**

**Vermut Service** - Lustau vermut, piquillo olives, lemon twist **30** (225ml)

## GIN TONICS

**Mahon**, ESP. *Spice* - cucumber, lemon, and botanicals **15**

**Tanqueray**, UK. *Juniper* - rosemary, lime, and botanicals **10**

**Walter Collective**, OR. *Spice* - cucumber, lime, and botanicals **13**

**Hendricks**, UK. *Floral* - cucumber, lime, and botanicals **12**

**Citadelle**, FR. *Floral* - hibiscus, grapefruit twist, and botanicals **12**

**Pimm's Cup**, UK. *Herbal* - cucumber, mint, lemon **11**

## PAN-LATIN ESPECIALS!!

**Sangria** | red or sparkling | - port, maraschino, citrus **10 | 28** (pitcher)

**Picon Punch Royale** - house picon, grenadine, lemon, cava **11**

**Argentine Cynar Julep** - Cynar, lemon, mint, grapefruit soda **12**

**La Ley Mojada** - Volstead vodka, hibiscus, lemon, curaçao, cava **10**

**Bourbon Reign** - bourbon, lemon, fig syrup, vino tinto **10**

**Oaxacan Sour** - mezcal, Ancho Reyes, pineapple, lime, angostura **12**

**Sidra Ponche** - brandy, fino, lemon, Basque sidra **10**

**Picador** - blanco tequila, Atxa vermouth, Chartreuse **12**

**Daiquiri** - Magdalena rum, Wray & Nephew, lime, oleo saccharum **11**

**PX Old Fashioned** - Mt. Gay Rum, pedro ximénez, angostura **10**

**Floridita Special** - Wild Turkey 101° Rye, picon, sweet vermouth **12**

*Extended spirits list available on request.*

# WINE



## BUBBLES

- Cava Brut Reserva | **Avinyo** | *Macabeu, Xarel-lo '13* 34  
Cava Brut Nature Reserva | **Can Feixes** | *Macabeu, Pinot Noir '09* 48  
Cava Gran Reserva | **Recaredo "Terrers"** | *Xarel-lo, Macabeu '09* 65  
Brut Nature | **Los Bermejos** | *Malvasia '13* 70  
Brut Nature Rosado | **Los Bermejos** | *Listan Negro '14* 70

## WHITE

- Basque | **Bodegas Arzabro Txakoli** | *Hondarribi Zuri '15* 38  
Basque | **Gorrondona Txakoli** | *Hondarribi Zuri '15* 33  
Rias Baixas | **Albamar** | *Albarino '16* 46  
Rias Baixas | **Granbazan** | *Albarino '16* 42  
Rioja | **Exopto "Horizonte"** | *Viura, Malvasia, Garnatxa Blanco '16* 64  
Bierzo | **Palacio de Canedo** | *Godello '14* 31  
Tenerife | **Envinata "Benje"** | *Listan blanco '16* 45  
Tenerife | **Envinata "Táganan"** | *Albillo Criollo, Gual, Malvasia '15* 52  
Lanzarote | **Los Bermejos** | *Diego Seco '14* 47  
Penedès | **Celler Credo "Aloers"** | *Xarel-lo '13* 48  
Penedès | **Finca Parera "El Clar"** | *Xarel-lo, blend '15* 32

## ROSE

- Gran Canaria Rosado | **Fronton de Oro** | *Listan Negro blend '16* 32  
Penedès | **Celler Pardas** | *Sumoll '16* 45

# WINE



## RED

- Asturias | **Dominio del Urogallo "Retortiro"** | Verdejo Tinto blend '13 **70**
- Asturias | **Dominio del Urogallo "La Zorrina"** | Carrasquin blend '13 **75**
- Penedès | **Celler Pardas "Sus Scorfa"** | Sumoll '16 **45**
- Ribeira Sacra | **D. Ventura "Vina Caneiro"** | Mencía '12 **55**
- Ribeira Sacra | **Diego de Lemos** | Mencía '15 **35**
- Bierzo | **La Vizcaina (Raul Perez) "Las Gundinas"** | Mencía '14 **60**
- Bierzo | **Fazenda Pradio** | Mencía '14 **40**
- Rioja | **Artuke** | Tempranillo, Viura '16 **40**
- Rioja Crianza | **Remelluri** | Tempranillo blend '10 **72**
- Tenerife | **Envinata "Benje"** | Listan Prieto, Tintilla '15 **45**
- Tenerife | **Envinata "Vidueno"** | Listan Prieto, Listan Blanco '13 **52**
- Tenerife | **Monje Tradicional** | Listan Negro, Negro Mole, Listan Blanco '13 **40**
- Lanzarote | **Los Bermejos** | Listan Negro '12 **46**
- Montsant | **Joan d'Anguera "Altaroses"** | Garnatxa '15 **34**
- Castilla La Mancha | **Pago Florentino** | Tempranillo '13 **45**

## SHERRY

- Fino | **Valdespino "Inocente"** | De la Frontera **34** (750ml)
- Fino | **Cesar Florido Cruz del Mar** | Chiponia **22** (375ml)
- Fino | **Fernando de Castilla "Antique"** | Jerez de la Frontera **40** (500ml)
- Manzanilla | **Valdespino "Deliciosa"** | Sanlucar de Barremeda **36** (750ml)
- Manzanilla | **Valdespino en Rama** | Sanlucar de Barremeda **18** (375ml)
- Manzanilla | **Hidalgo Pasada** | Sanlucar de Barremeda **48** (500ml)
- Amontillado | **Grant "La Garrocha"** | El Puerto Santa Maria **24** (375ml)
- Amontillado | **Yustes "Aurora"** | Sanlucar de Barremeda **35** (500ml)
- Amontillado | **Fernando de Castilla "Antique"** | De la Frontera **78** (500ml)
- Amontillado | **Cesar Florido Cruz del Mar** | Chiponia **28** (375ml)
- Palo Cortado | **Valdespino Viejo** | Jerez de la Frontera **75** (750ml)
- Palo Cortado | **Tradicion "30 Años" VORS** | Jerez de la Frontera **150** (750ml)
- Palo Cortado | **Fernando de Castilla "Antique"** | de la Frontera **55** (500ml)
- Oloroso | **Hidalgo "Faraon"** | Sanlucar de Barremeda **32** (500ml)
- Oloroso | **Fernando de Castilla "Classic"** | Jerez de la Frontera **28** (750ml)
- Oloroso | **Fernando de Castilla "Antique"** | Jerez de la Frontera **55** (500ml)