



# LA NACIONAL

Welcome to the reopening of our restaurant! Now fully operated and owned by the non-profit institution housed in this building: La Nacional – Spanish Benevolent Society. Celebrating our 150th anniversary this year, the endeavor to create a community restaurant and gathering place open to everyone reflects the mission of the Society in the contemporary era. ¡Bienvenidos!

## TABLAS / BOARDS

### Tabla de quesos

\$19

*Chef's selection of artisanal Spanish cheeses*

### Tabla de embutidos

\$17

*Chef's charcuterie board of Spanish cured meats*

### Tabla de embutidos y quesos

\$19

*Chef's selection of Spanish cheeses and cured meats*

### Tabla de jamón ibérico

\$22

*Spain's finest acorn-fed cured ham*

## PLATOS / PLATES TO SHARE

### Gazpacho La Nacional

\$7

*Gazpacho foam, cucumber "snow," toasted bread*

### Pan tomaca

\$7

*Grilled bread rubbed with a blend of tomato, garlic, and olive oil*

### Ensalada de tomate con ajo blanco

\$9

*Three-variety tomato salad with toasted nuts and served on a chilled almond-based purée*

### Tortilla de patatas con alioli

\$7

*Spanish potato omelette, alioli*

### Croquetas caseras

\$7

*Wild mushroom or jamón ibérico croquettes made daily*

### Patatas bravas

\$7

*Crispy potatoes, salsa brava, alioli*

### Bocadillo de calamar

\$16

*Lightly fried baby squid served in a house made squid ink bun with alioli*

### Gambas al ajillo

\$16

*Traditional shrimp, garlic, and guindilla pepper in olive oil*

### Pulpo a la plancha

\$18

*Grilled octopus, potato creme, "Cames" sauce, and parsnip chips*

### Ventresca

\$18

*Tuna belly served with grilled vegetables and avocado*

## ARROCES / RICE DISHES

### Arroz meloso con secreto ibérico

\$23

*Chanterelle mushrooms and secreto ibérico, served over rice and artichoke puree*

### Paella del día

\$20

*Made with D.O. Valencian rice. Ask your server for today's seasonal preparation*

*\*Paella by request: We prepare paellas de marisco, mixta, carne, fiduea or vegetariano with one day notice. Minimum 2 people.*

## POSTRES / DESSERTS

### Frutas con helado casero

\$9

*Homemade basil and lime ice cream, seasonal fruit*

### Flan tradicional

\$6

*Spanish flan, biscuit custard, caramel ice cream*

### Tarta deconstruida de limón

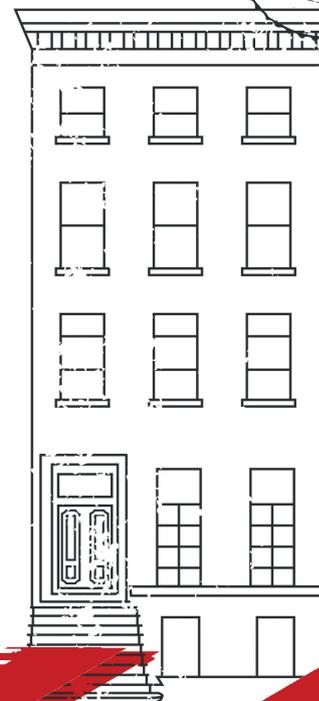
\$6

*Lemon meringue, crushed almonds, vanilla ice cream*

### Volcán de chocolate

\$7

*Warm chocolate cake, vanilla ice cream, fresh berries*



Francisco Parreno Grande  
Valencia  
Chef in Residence

