

LA MARCHA LUNCH

M-F 11AM - 3PM



BOCADILLOS Y SÁNDWICHES

TOCINO	crispy pork belly, duck pate, salsa rosa, cucumbers, jalapeño slaw, cilantro, pain de mie roll	18.
RABO DIP	sherry braised oxtail, piquillo aioli, mahón, caramelized onions, pain de mie roll, served with oxtail broth	22.
MERGUEZ	lamb sausage, chermoula cream, harissa aioli, crumbled goat cheese, pepitas, mint, pain de mie roll	16.
CROQUETA PO'BOY	lobster & cheese croquetas, shredded lettuce, sliced tomato, pickles, remoulade, pain de mie roll	20.
ALBÓNDIGA SUB	meatballs, hazelnut-pistachio romesco, provolone, basil, mozzarella & parm, pain de mie roll	14.
ATÚN	confit tuna, aioli, tapenade, truffle cheese, pickled onions, pain de mie roll	18.
ESCALIVADA	grilled eggplant, peppers, onions, hazelnut-pistachio romesco sauce, crumbled blue cheese, pain de mie roll	14.
POLLO BRAVO	buttermilk fried chicken, spicy salsa brava, jalapeño slaw, pickles, pan de mie bun	15.
HAMBURGUESA	grass fed beef patty, manchego cheese, salsa rosa, red onion, lettuce, pan de mie bun	14.

ADD CHEESE CROQUETA +6 | ADD JAMÓN JAM +5 | ADD ONION & PEPPER PIPÉRADE +3

ENSALADAS | SALADS

CÉSAR NEGRO	romaine, pecorino, anchovies, croutons, squid ink caesar dressing	14.
ENSALADA RÚCULA	arugula, piquillo peppers, pickled fennel, balsamic vinaigrette	10.

ADD GRILLED CHICKEN +5 | ADD GARLIC SHRIMP +8 | ADD AVOCADO +3 | ADD CHEESE +3

TAPAS | SMALL PLATES

BRUSELAS	brussels sprouts, grapes, balsamic-pedro ximénez reduction	9.
BRAVAS	crispy potatoes, spicy brava sauce	9.
BIMI	grilled broccolini, hazelnut-pistachio romesco, manchego	9.
GAMBAS	head-on prawns with cashew-ajoblanco purée & charred yuzu powder	16.
PULPO	grilled octopus, sweet peppers, fennel, sunchoke puree, garbanzos	16.
BUÑUELOS	shrimp & sweet onion savory donut with cilantro-lime crema	9.
PIQUILLOS	goat cheese & basil stuffed piquillo peppers, radicchio, honey balsami	9.
CROQUETAS DE CHAMPIÑONES	wild mushroom & manchego fritter served with mojo verde	9.
COCA	focaccia, honey dijon cream, caramelized onion, pears, toasted walnuts, manchego cheese, jamon serrano	9.

ARROCES please allow 30-45 minutes. serves 2. made with house stock, saffron, bomba rice & a tomato-leek sofrito.

PAELLA MIXTA	chicken, chorizo, head-on prawns	46.
ARROZ NEGRO	squid ink, clams, fennel sausage, oyster aioli, smoked trout roe	56.
PAELLA HUERTANA	braised cipollini, cauliflower, asparagus, fava beans, english pea	43.
PAELLA MARINERA	mussels, clams, shrimp, calamari, peas	48.
PAELLA TRES CERDITOS	pork shoulder, panceta, chorizo, cider, arugula	44.
PAELLA MARROQUÍ	harissa chicken, merguez, almonds, raisins, olives	48.