



DINNER MENU

TO SHARE

CHEESE PLATTER 19
MANCHEGO - SHEEP
BURRATA - COW
LA TUR -
SHEEP/GOAT/COW

CHARCUTERIE PLATTER 19

IBERICO CHORIZO - SPAIN
SERRANO - SPAIN
FENNEL SALAMI -
CALIFORNIA

IBERICO DE BELLOTA 20
IMPORTED - FREE-RANGE -
ACORN FED - BLACK PIGS -
CURED FOR 30 MONTHS

TASTING MENUS

3 - COURSE MENU 40
GNOCCHI, OR
AHI TUNA TARTARE, OR
SCALLOPS, OR
LAMB CHOP

ANY PAELLA, OR
COD, OR
DUCK CONFIT PASTA, OR
NY STRIP STEAK

ANY OF OUR DESSERTS

3 - COURSE WITH
WINE PAIRING 65

PRIVATE DINING

WE ARE AVAILABLE FOR
PRIVATE EVENTS.
PLEASE EMAIL US AT
CONTACT@SLATEWINEBAR.COM

SPECIALS

FROM THE SEA: FRESH COD À GOMES DE SÁ 22
BOILED EGG - POTATOES - ONIONS - BLACK OLIVES (GF)

BUTCHER'S CHOICE: NY STRIP STEAK 26
10 OZ LOCAL GRASS-FED BEEF - BORDELAISE SAUCE -
ROASTED OKINAWA SWEET POTATOES (GF)
3 OZ CHESAPEAKE JUMBO LUMP CAKE + 10

STARTERS

STEPHANIE ARUGULA SALAD 10
GALA APPLES - FRIED GOAT CHEESE - BALSAMIC (V)
CHICKEN, SHRIMP, +6 AHI TUNA + 8 OR
HANGER STEAK + 10

PORTUGUESE GREEN SOUP 9
KALE - POTATOES - LINGUIÇA

BUTTERNUT SQUASH GNOCCHI 16 (FULL ORDER 24)
MOREL & CHANTERELLE MUSHROOMS - PARMESAN (V)

AHI TUNA TARTARE 15
JALAPENO - AVOCADO - OLIVE OIL TOASTED CROSTINI

CHARRED OCTOPUS 15
OKINAWA SWEET POTATOES PURÉE - PAPRIKA

PAN SEARED SCALLOPS 15
CORN - SMOKED APPLEWOOD BACON - BEURRE BLANC (GF)

LAMB CHOPS 14 (FULL ORDER 27)
ROSEMARY RED WINE SAUCE - POTATO CAKE (GF)

ENTREES

AWARD-WINNING PAELLAS
FARMER'S PAELLA 22
TURNIPS - RUNNER & LIMA BEANS - ARTICHOKE -
SENIA RICE (GF)

HUNTER'S PAELLA 28
DUCK - FOIE GRAS - BLACK TRUMPET MUSHROOMS -
POMEGRANATE - BOMBA RICE (GF)

CHESAPEAKE JUMBO LUMP CRAB CAKE 26
6 OZ CAKE - ROASTED OKINAWA SWEET POTATOES &
MARBLE POTATOES

DUCK CONFIT WITH CASARECCE PASTA 20
RED WINE SUN-DRIED TOMATO SAUCE

SUPER STEAK CHEESEBURGER 20
CHIPOTLE AIOLI - CRISPY SHALLOTS - TOMATO - LETTUCE -
GRUYERE CHEESE - BRIOCHE BUN - SKINNY FRIES

danny lledo
Chef & Sommelier