PERRO NEGRO TAPAS & WINE

dine around 2024

January 26th-february 11th

$35/person shared tapas for two
Perro Negro is open Thursday-Saturday only

entire menu shared for two
apologies menu is unavailable for single portion, substitutions politely declined

BACON WRAPPED MEDJOOL DATES
Ermite blue | rosemary honey

MONTADITOS
Whipped ricotta | baked baguette | candied walnuts

ENSALADA VERDE
Greens | pecan | apple | lemon vinaigrette | pickled fennel

GRILLED BROCCOLINI
Toasted hazelnuts | salbixada | mint | arbequina olive oil

PATATAS BRAVAS
Crispy potatoes | spicy tomato sauce | aioli

TROUT
Baked steelhead trout | ajo blanco | pearl cous cous | toasted almonds

PORK CHEEKS
Cider braised pork cheeks | bean cassoulet | pipara peppers | mojo rojo

CHOCOLATE TERRINE
Almond feuilletine | espellete chilli | caramel

suggested wine pairing
50th parralel pinot gris
suggested cider pairing
sea cider kings & spies

Perro Negro Tapas & Wine 536 Yates st
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