



DUPONT
1837 M STREET, NW



RESTAURANT WEEK LUNCH

January 27-February 2

\$25 per person

Table participation recommended

FOR THE TABLE

JAMÓN Y MANCHEGO (GF)

Serrano ham, aged 16 months and hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts, aged 12 months

PRIMERO | SELECT 2

PATATAS BRAVAS (V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

TORTILLA ESPAÑOLA (V)

Traditional Spanish frittata of eggs, confit potatoes, onions

ENSALADA VASCA (V)

Market lettuces, spring herbs, creamy garlic dressing

CROQUETAS SETAS (V)

Creamy mushroom croquettes, truffle allioli

CROQUETAS DE JAMÓN

Creamy Jamón croquettes, quince purée

SEGUNDO | SELECT 1

BOCADITO DE ESCALIVADA (V)

Fire roasted vegetables, labne yogurt on crispy baguette

BOCADITO DE JAMÓN

Serrano, Manchego, tomaquet on a crispy baguette

BOCADITO DE POLLO

Oven roasted free range chicken, romesco sauce, garlic aioli, red leaf lettuce on crispy baguette

ENSALADA CÉSAR (GF) (V)

Baby gem, Marcona almonds, white anchovies, Manchego cheese

POLLO ASADO BOWL (GF)

Oven roasted free range chicken, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

Bocaditos served with chips



WINE

WHITE -	Ostatu Blanco 2023 Viura, Malvasia ~ Rioja Alavesa	48
RED -	Fariña Lógrima 2019 Tinta de Toro ~ Toro	56