

PINTXOS *Per piece*

- MIGUELITO 5.**
savory puff pastry, rutabaga, pickled radish
- SETAS 4.**
king trumpet mushroom, piquillo, allium salsa
- GILDA* 3.**
olive, guindilla pepper, cured anchovy
- BOQUERON* 5.**
white anchovy, smoked butter, olive salsa, ciabatta
- SOBRASADA* 5.**
pork sausage, honey, dukkah, crostini
- CROQUETA 4.**
ham-&-tetilla fritter, sherry-membrillo jam

PISCOLABIS *Small snacks*

- MARCONA ALMOND 8.**
Moorish-spiced Spanish almond
- MARINATED OLIVE 8.**
manzanilla, gordal, cornicabra, citrus, fennel
- MACKEREL CONSERVA* 12.**
mackerel rillette, lemon crema, salmon roe, almond cracker
- PAN CON TOMATE 8.**
Spanish-style bread, tomate fresco, garlic olive oil

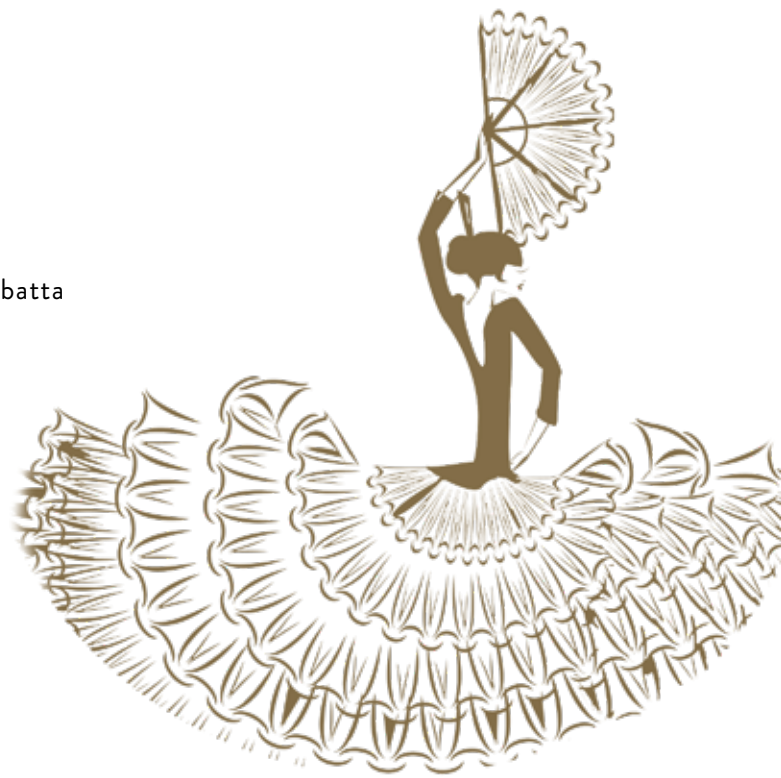
EMBUTIDO Y QUESO *Sliced meat + cheese imported from Spain*

- CHORIZO* 17. / 3oz**
sliced chorizo, pan con tomate
- SERRANO* 16. / 1oz**
jamón serrano sliced to order, pan con tomate
- BELLOTA* 32. / 1oz**
5j, jamón Ibérico de bellota sliced to order, pan con tomate
- MANCHEGO 9.**
sheep's milk, semi-firm, aged 6 months
- ROCINANTE AL VINO 9.**
goat's milk, firm, red wine soaked
- VALDEON 9.**
cow-&-goat's milk blue cheese, semi-soft

- CHARCUTERIA* 58.**
daily chefs selection of sliced meats-&-cheese

EXECUTIVE CHEF GONZALO TECUAQUE

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. We cannot be responsible for personal belongings. We reserve the right to refuse service or admission to anyone. 6% added toward San Francisco employer mandates.



TAPAS *Plates to be shared*

VERDURAS

- COGOLLOS** little gem, Brokaw citrus, fennel, manchego, marcona almond **13.**
- ENSALADILLA** spring vegetables, tuna conserva, caper, horseradish crema, hard-boiled egg **16.**
- ESPARRAGOS*** California green asparagus, poached egg, Manchego foam, migas, crispy jamón **18.**
- BRAVAS*** crisped-kennebec potato, chipotle bravas salsa, smoky alioli
*Make it **ANIMAL STYLE*** bravas, pimentón alioli & jamón Ibérico* **40.**
- BROCOLI*** charred broccolini, idiazabal, cured egg yolk, anchovy vinagreta **14.**
- TORTILLA*** Spanish potato-&-onion omelette, crisped-mushroom, alioli **20.**

MARISCOS Y CARNES

- GAMBAS** olive oil poached gulf prawn, orange, garlic, chili, grilled bread **18.**
- PULPO GALLEGA*** charred octopus, scarlet turnips, romesco, saffron alioli **25.**
- CARRILLADAS** braised pork cheek, potato, baby carrot, English peas **17.**

RACIONES *Large-sized portions*

- PRESA** grilled Ibérico pork, salsa verde, pickled calcots, grilled onions **50.**
- PESCADO*** oven-roasted whole fish, green garlic, fennel, artichokes, pea leaves, olives **45.**
- CHULETON*** Flannery Beef, beef jus, tximitxurri **A.Q.**

MEDIAS *Medium-sized portions*

- IBERICO BURGER*** Iberico pork-&-beef, mahon cheese, chili-onion, guindilla alioli **18.**
- ARROZ MELOSO** stewed rice, seasonal vegetables **22.**
add braised lamb 8. - or- grilled gulf shrimp 10.

PAELLAS *All paellas feed two to four people and can take up to forty minutes to cook*

- PAELLA DE PRIMAVERA** Morels, wild mushroom, Easter radish, sugar snap peas, spring onion **55.**
- PAELLA DE CORDERO** braised lamb shank, white asparagus, fava beans, purple radish, fiddlehead ferns **60.**
- PAELLA DE ARROZ NEGRE*** squid ink, carabineros, Manilla clam, calamari, green bean, piquillo pepper **65.**
- DIVIDIDA *divided paella, choose two types of paella* 68.**