

## PINTXOS Y PISCOLABIS Small-sized bites and snacks

<b>Gilda*</b>	green olive, anchovy and guindilla chili	6.
<b>Tartar de Atun*</b>	pimenton alioli, sesame, crisps	10.
<b>Boquerones*</b>	marinated anchovy, castelvetrano olives, peas, crostini	10.
<b>Moruno*</b>	pork skewer, Moorish spice, tximitxurri	12.
<b>Caballa en Conserva*</b>	Spanish tinned mackerel, smoked butter, pickle, crostini	15.
<b>Marcona Almond</b>	andalusian-&-candied	8.
<b>Marinated Olive</b>	castelvetrano, cailletier, beldi	7.

## CHARCUTERIA Y QUESO Sliced meat + cheese imported from Spain

<b>Pan</b>	toasted, spanish-style bread, tomate fresco, garlic olive oil	10.
<b>Queso*</b>	chef's selection of cheeses served with accompaniments	30.
<b>Chorizo*</b>	sliced chorizo, pan con tomate	17.
<b>Serrano*</b>	jamón serrano sliced to order, pan con tomate	18.
<b>Bellota*</b>	5j, jamón Ibérico de bellota sliced to order, pan con tomate	35.
<b>Embutido*</b>	jamón serrano, sliced chorizo, pan con tomate	25.
<b>Charcuteria*</b>	selection of sliced meats-&-cheeses, pan con tomate	50.

## TAPAS Medium-sized plates to be shared

<b>Cogollos Asados*</b>	charred little gem, pickled pepper, manchego, anchovy, garlic migas	17.
<b>Fresa</b>	goat cheese custard, Yerena Farms strawberry, rhubarb, watercress, hazelnut, PX	18.
<b>Bravas*</b>	crisped-kennebec potato, chipotle bravas salsa, smoky alioli	17.
	<i>Make it <b>ANIMAL STYLE*</b> bravas, pimentón alioli &amp; jamón Ibérico</i>	38.
<b>Esparragos*</b>	serrano-wrapped asparagus, 6-minute-egg, green goddess, bottarga	25.
<b>Alcachofas</b>	crisped-artichoke hearts, snow peas, idiazabal, parsley oil	18.
<b>Croquetas</b>	smoked ham hock-green garlic -&-tetilla croquetas, spring garlic salsa	18.
<b>Pulpo Asado</b>	grilled octopus, potato, romesco, cabbage, charred lemon vinagreta	23.
<b>Gambas</b>	olive oil-poached gulf prawn, orange, garlic, chili, grilled bread	20.
<b>Tortilla*</b>	Spanish potato-&-onion omelette, nettle, guindilla pepper	20.

## HEARTH Wood-fired plancha and grill

<b>Cordero</b>	rack of lamb, harissa verde, asparagus, spring onion, almond picada	70. / 140.
<b>Presa*</b>	5j Iberian pork, baby carrot, pea leaves, carrot greens salsa	58.
<b>Pescado*</b>	marinated whole fish, fennel salad, mojo verde	38.
<b>Chuleton*</b>	dry-aged Flannery Beef, "CA Reserve" ribsteak, maitake, salsa verde	160.

## PAELLA All paellas feed two to four people and can take up to forty minutes to cook

### Primavera\*

paella of green rice, morel,  
wild mushroom, snap peas,  
Easter egg radish, pickled pearl onion

55.

### Pollo\*

paella of confit chicken drumsticks,  
chorizo, butter bean,  
roasted turnip, leek

55.

### Marinera\*

paella of scallop, shrimp,  
calamari, clam, olive, piquillo pepper,  
green tomato salsa

60.

### Costilla\*

paella of pimenton braised short rib,  
fava bean, baby carrot,  
spring onion

60.

**Dividida\*** *divided, choose two types of paella cooked in one pan* 68.

**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.