

## 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>Matrimonio*</b>	marinated-&-cured anchovy, roasted tomato, brioche	12.
<b>Gazpacho</b>	chilled tomato gazpacho, melon, basil, sherry	10.
<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, tomato 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>	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>Tomate</b>	heirloom tomato, Brokaw avocado, cucumber, mackerel conserva, manchego	18.
<b>Melocoton</b>	grilled peach, pickled nectarine, jamón serrano, stone fruit consomé, basil oil	20.
<b>Bravas*</b>	crisped-kennebec potato, chipotle bravas salsa, smoky alioli <i>Make it <b>ANIMAL STYLE*</b> bravas, pimentón alioli &amp; jamón Ibérico</i>	18. 38.
<b>Pimentones</b>	roasted summer pepper, queso fresco, hazelnut, flat bread	22.
<b>Croquetas</b>	smoked ham hock-zucchini-&-tetilla croquetas, charred-eggplant yogurt	18.
<b>Pulpo Asado</b>	grilled octopus, potato, romesco, charred corn, black garlic alioli	24.
<b>Gambas</b>	olive oil-poached gulf prawn, orange, garlic, chili, grilled bread	20.
<b>Tortilla*</b>	Spanish potato-&-onion omelette, broccolini, ramps, goat cheese	20.

## HEARTH Wood-fired plancha and grill

<b>Presa*</b>	5j Iberian pork, corn crema, summer vegetables, roasted cherry, pork jus	55.
<b>Pescado*</b>	marinated whole fish, zucchini, squash blossom, mojo verde	38.
<b>Chuleton*</b>	dry-aged Flannery Beef, "CA Reserve" ribsteak, maitake, salsa verde	160.

## VERDURA Medium-sized vegetable dishes to be shared

<b>Panaderas</b>	duck fat confit potato, lemon crema, parsley powder	18.
<b>Brocoli</b>	grilled broccolini, garlic-chili oil, bottarga, manchego	20.

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

<b>Primavera*</b>	paella of green rice, morel, wild mushroom, snap peas, Easter egg radish, pickled pearl onion	55.
<b>Pollo*</b>	paella of confit chicken drumsticks, chorizo, summer squash, padron, gypsy pepper	55.

<b>Marinera*</b>	paella of scallop, shrimp, calamari, clam, olive, piquillo pepper, green tomato salsa	62.
<b>Costilla*</b>	paella of pimenton braised short rib, romano bean, cherry tomato, torpedo 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.