

BOQUERONES

ALMENDRAS MARCONA \$5

ACEITUNAS GORDAL MARINADAS \$6

GILDA

guindilla peppers, anchovy, manchego cheese and olive (2) \$5

DATELES CON TOCINO

goat cheese, crispy bacon-stuffed date (2) \$6

OSTIONES FRESCOS EN SU CONCHA*

east coast oysters, house hot sauce and mignonette sauce \$3.75/each

PLATO DE QUESOS

assortment of spanish cheeses and membrillo \$18

QUESO DE CABRA Y MIEL

whipped goat cheese, cumin honey, almonds and toast \$13

JAMON IBERICO

5 Jotas jamon iberico and crispy potato chips \$27

CHARCUTERIA

rotating cured meats and guindilla peppers \$19

PAN CON TOMATE

regular \$7 anchovies +\$2 boquerones +\$2 jamon iberico +\$16

MATRIMONIO

cantabrian anchovies, boquerones, lemon butter and cucumbers \$6

PATATAS BRAVAS

crispy potatoes, garlic aioli and brava sauce

PIMIENTOS ASADOS

roasted peppers, boquerones, hazelnut and chorizo vinaigrette \$12

TEMPURA SQUASH

parmigiano reggiano, spicy honey and lemon zest \$9

YELLOWFIN TUNA CRUDO*

tonnato sauce, capers, calabrian chili, lemon and crispy potatoes \$19

GULF SHRIMP

calabrian chili, garlic, lemon and shaved cured lardo \$14

CROQUETAS DE POLLO

creamy chicken croquettes with jamon serrano \$12

COSTILLAS DE PUERCO

glazed pork ribs with a sherry gastrique \$13

AMERICAN WAGYU STEAK*

lemon-horseradish cream, piquillo peppers and capers \$31

BASQUE CHEESECAKE

pedro ximenez \$11

FOOD MENU



*consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness