

Queso y Charcuteria

CHARCUTERIE



Cheese*

Mahon	\$6
Garrotxa	\$7
Manchego	\$6
Idiazabal	\$7
Caña de Cabra	\$7
Valdeon	\$6

Cured Meat*

18 Month Jamón Serrano	\$10
Nduja	\$7
Saucisson Rouge	\$6
Chorizo Picante	\$6
Rabbit & Pork Cheek Terrine	\$12

Black & White Brioche

Loaf of Squid Ink & Traditional Brioche w/ Roasted Garlic Piquillo Butter	\$10
---	------

Pintxos y Montaditos

SNACKS

Quail Egg & Chorizo Toast \$4/8

Fried Quail Egg, Cured Sausage, Sourdough

Boquerones \$3/6

White Anchovy, Garlic Aioli, Piquillo Pepper, Sourdough

Bikini \$9

Serrano, Manchego, Sourdough, Garlic Aioli, Truffle Flour

Ham Croquettes \$4/8

Serrano Ham, Tomato Marmalade, Guindilla Aioli

Marinated Olives* \$5

Spanish Olives, Garlic, Orange, Chili

White Bean & Idiazabal Toast \$3/6

White Bean Purée, Sourdough, Smoked Sheep's Milk Cheese, Parsley

Raciones

TO SHARE

Mixed Green Salad* \$10

Shaved Red Onion, Olive, Soft Boiled Egg, Sherry Vinaigrette

Fried Calamari* \$12

Shaved Onion, Basque Pepper, Squid Ink

Foie Gras Torchon \$18

Brioche, Strawberry, Pistachio

Blistered Shishito Peppers* \$9

Sea Salt, Lemon, Garlic Aioli

Black Tiger Shrimp* \$9

Chimichurri, Romesco

Basque-Style Snails \$14

Burgundy Snails, Bacon, Choricero Pepper, Sourdough

Stuffed Piquillo Peppers* \$11

Imported Tuna, Celery, Red Onion, Guindilla Pepper, Garlic Aioli, Crispy Potato

Charred Spanish Octopus* \$16

Lemon Glaze, Pine Nuts, Manzanilla Olive, Fingerling Potatoes

Albondigas \$10

Lamb Meatballs in Broth, Roasted Garlic, Parsley, Sourdough

Mussels with White Beans \$14

Chorizo, Fennel, Sourdough

Rare-Roasted Yellowfin Tuna \$17

Cucumber Salad, Tapenade, Piquillo Pepper, Benne Seed

Mariscos

SEAFOOD

Carne

MEAT

Wood Oven Roasted Brook Trout* \$23

Serrano Ham, Crispy Garlic, Sherry Vinaigrette

Adobo Marinated Pork Loin* \$27

Chickpeas, Rosemary, Basque Cider

Salt Baked Petrale Sole* \$26

Manzanilla Olive, Guindilla Pepper, Toasted Pine Nuts

Duck Two Ways* \$29

Crispy-Skinned Breast, Confit Leg, Stone Fruit Mole, Pimentón

Olive Oil Poached Halibut* \$32

Piperade, Olive Tapenade

Braised Leg of Lamb* \$36

Artichoke, Mint, Orange

Cast Iron Roasted Ribeye* \$44

Broken Potatoes, Chimichurri

Verduras

VEGETABLES

Heirloom Tomatoes* \$11

Pickled Onion, Basil, Sherry Vinegar

Roasted Carrots* \$9

Honey, Moorish Spices, Oregano

Crispy Potatoes* \$8

Aioli, Pimentón

Sugar Snap Peas* \$10

Crème Fraîche, Mint

*Gluten Free Item