

Queso y Charcuteria

CHARCUTERIE



Cheese*

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

Cured Meat*

18 Month Jamón Serrano	\$10
Nduja	\$7
Saucisson Rouge	\$6
Chorizo Picante	\$6

Pintxos y Montaditos

SNACKS

Pan Rustico \$5 Country-style Sourdough, Roasted Garlic Piquillo Butter	Bikini \$9 Serrano, Manchego, Sourdough, Garlic Aioli, Truffle Flour	Braised Beef Cheeks \$4/8 Tomato, Manzanilla, Pickled shallot, Sourdough
Quail Egg & Chorizo Toast \$4/8 Fried Quail Egg, Cured Sausage, Sourdough	Marinated Olives* \$5 Spanish Olives, Garlic, Orange, Chili	Chorizo & Chocolate \$4/8 Dark Chocolate Ganache, Spicy Chorizo, Sea Salt, Sourdough
Croquettes \$4/8 Pumpkin, Manchego, Garlic Aioli	White Bean & Idiazabal Toast \$3/6 Smoked Sheep's Milk Cheese, Sourdough, Parsley Oil	Stuffed Piquillo Peppers* \$11/22 Imported Tuna, Celery, Red Onion, Guindilla Pepper, Garlic Aioli, Crispy Potato

Raciones

TO SHARE

Chicories & Citrus Salad* \$10 Kale, Frisée, Shaved Onion, Sherry Vinaigrette	Fried Calamari* \$12 Shaved Onion, Basque Pepper, Squid Ink	Sea Scallops \$18 Potato-Chorizo Hash, Garlic Aioli, Migas
Fried Eggplant & Honey \$9 Local Honey, Zested Lemon, Chive	Black Tiger Shrimp \$13 Garlic, White Wine, Parsley, Fideua Pasta, Chili Flake	Foie Gras Torchon \$18 Brioche, Fig Jam, Pistachio
Artichoke Gratin \$10 Roasted Peppers & Kale, Cream Cheese, Manchego, Crudit�, Crostini	Charred Spanish Octopus* \$23 Rope Chorizo, Fingerling Potato, Manzanilla Olive, Pine Nuts	Basque-Style Snails* \$14 Burgundy Snails, Bacon, Choricero Pepper
Boquerones \$6 Marinated White Anchovies, Parsley, Spanish Olive Oil, Sourdough	Mussels with White Beans* \$14 Chorizo & Fennel	Albondigas* \$10 Lamb Meatballs in Broth, Roasted Garlic, Parsley

Mariscos

SEAFOOD

Carne

MEAT

Wood Oven Roasted Brook Trout* \$23 Serrano Ham, Crispy Garlic, Sherry Vinaigrette	Prairie Creek Chicken Basquaise* \$28 Stewed Peppers, Roasted Potato, Rosemary
Salt Baked Petrale Sole* \$26 Manzanilla Olive, Guindilla Pepper, Toasted Pine Nuts	Smoked & Braised Pork Shoulder* \$31 Navarran White Beans, Chorizo, Pickled Pepper & Herb Gremolata
Bouillabaise* \$32 Scallop, Shrimp, Squid, Mussels, Tomato, Saffron	Cast Iron Roasted Ribeye* \$44 Broken Potatoes, Chimichurri

Verduras

VEGETABLES

Charred Broccoli* \$9 Romesco, Roasted Garlic, Marcona Almond	Roasted Carrots* \$9 Honey, Moorish Spices, Oregano
Crispy Potatoes* \$8 Aioli, Piment�n	Sherry Glazed Butternut Squash* \$11 Ricotta, Sage, Cinnamon

*Gluten Free Item