

PINTXOS *Per piece*

- ATUN 7.**
tuna tartare, rice cake, pickled green strawberry, jalapeño, alioli
- BOQUERON* 5.**
white anchovy, smoked butter, fava beans, Yerena Farms strawberries, ciabatta
- GILDA* 3.**
olive, guindilla pepper, cured anchovy
- MORILLAS 5.**
morel, requesón, mushroom glaze
- SOBRASADA* 5.**
pork sausage, honey, dukkah, crostini
- CROQUETA 4.**
ham-&-tetilla fritter, sherry-membrillo jam

PISCOLABIS *Small snacks*

- MARCONA ALMOND 8.**
Moorish-spiced Spanish almond
- MARINATED OLIVE 8.**
manzanilla, gordal, cornicabra, citrus, fennel
- VERDURAS 6.**
seasonal vegetables, mojo verde
- MACKEREL CONSERVA* 12.**
mackerel rillette, lemon crema, salmon roe, almond cracker
- PAN CON TOMATE 8.**
Spanish-style bread, tomato fresco, garlic olive oil

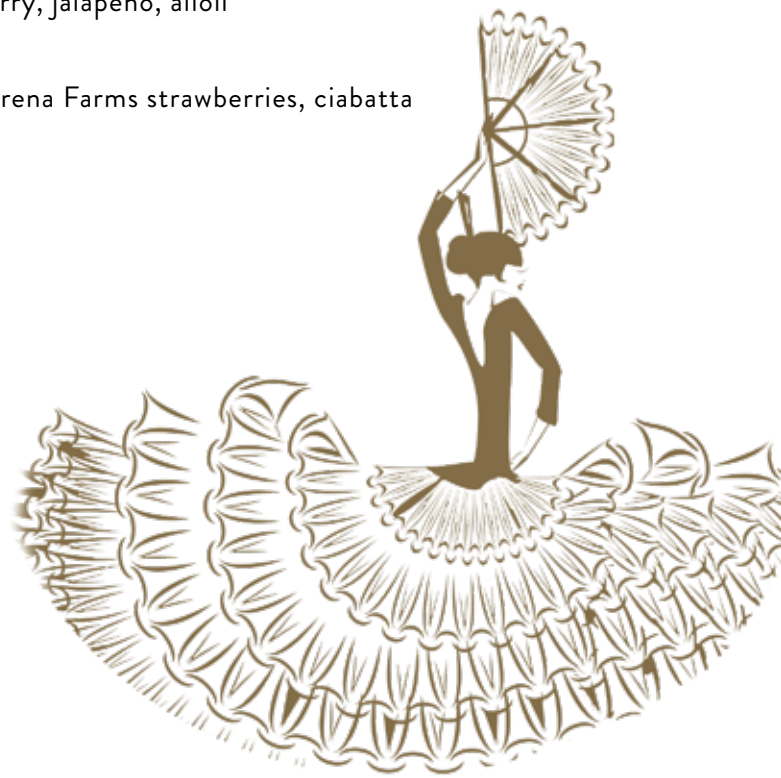
EMBUTIDO Y QUESO *Sliced meat + cheese imported from Spain*

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| CHORIZO* 17. / 3oz
sliced chorizo, pan con tomate | MANCHEGO 9.
sheep's milk, semi-firm, aged 6 months |
| SERRANO* 16. / 1oz
jamón serrano sliced to order, pan con tomate | ROCINANTE AL VINO 9.
goat's milk, firm, red wine soaked |
| BELLOTA* 32. / 1oz
5j, jamón Ibérico de bellota sliced to order,
pan con tomate | VALDEON 9.
cow-&-goat's milk blue cheese, semi-soft |

CHARCUTERIA* 58.
daily chefs selection of sliced meats-&-cheese

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.



TAPAS *Plates to be shared*

VERDURAS

- COGOLLOS* 15.**
little gem, cured salmon, Brokaw avocado, olives, egg yolk, anchovy vinagreta
- ENSALADA DEL HUERTO 16.**
arugula, spring vegetables, manchego, marcona almond
- ESPARRAGOS* 18.**
California green asparagus, poached egg, manchego foam, migas, crispy jamón
- BRAVAS* 13.**
crisped-kennebec potato, chipotle bravas salsa, smoky alioli
- ALCACHOFAS 15.**
grilled baby artichokes, picada, idiazabal
- TORTILLA* 20.**
Spanish potato-&-onion omelette, crisped-mushroom, alioli

MARISCOS Y CARNES

- GAMBAS 18.**
olive oil poached gulf prawn, orange, garlic, chili, grilled bread
- PULPO GALLEGA* 25.**
charred octopus, scarlet turnips, romesco, saffron alioli
- CARRILLADAS 17.**
braised pork cheek, potato, baby carrot, English peas

RACIONES *Large-sized portions*

- PRESA 50.**
grilled Ibérico pork, corn crema, roasted cherries, basil oil
- PESCADO* 45.**
whole fish a la plancha, roasted garlic, artichokes, olive, squash blossom, Ñora chili salsa
- CHULETON* A.Q.**
Flannery Beef, beef jus, tximiturri

MEDIAS *Medium-sized portions*

- IBERICO BURGER* 18.**
Iberico pork-&-beef, mahon cheese, chili-onion, guindilla alioli
- ARROZ MELOSO 22.**
stewed rice, seasonal vegetables
- add braised lamb 8. - or- grilled gulf shrimp 10.*

PAELLAS *All paellas feed two to four people and can take up to forty minutes to cook*

- PAELLA DE PRIMAVERA 55.**
morels, wild mushroom, Easter radish, sugar snap peas, spring onion
- PAELLA DE CORDERO 60.**
braised lamb shank, white asparagus, fava beans, purple radish, fiddlehead ferns
- PAELLA DE ARROZ NEGRE* 65.**
squid ink, carabineros, Manilla clam, calamari, green bean, piquillo pepper

DIVIDIDA 68.
divided paella, choose two types of paella