

PINTXOS Y PISCOLABIS Small-sized bites and snacks

Gilda*	green olive, anchovy and guindilla chili	6.
Crudo*	California halibut, compressed melon, pickled chili	14.
Matrimonio*	marinated-&-cured anchovy, roasted tomato, brioche	12.
Gazpacho	chilled tomato gazpacho, melon, basil, sherry	12.
Marcona Almond	andalusian-&-candied	8.
Marinated Olive	castelvetrano, cailletier, beldi	8.

CHARCUTERIA Y QUESO Sliced meat + cheese imported from Spain

Pan	toasted, spanish-style bread, tomato fresco, garlic olive oil	10.
Queso*	chef's selection of cheeses served with accompaniments	32.
Chorizo*	sliced chorizo, pan con tomate	18.
Serrano*	jamón serrano sliced to order, pan con tomate	20.
Bellota*	5j, jamón Ibérico de bellota sliced to order, pan con tomate	38.
Embutido*	jamón serrano, sliced chorizo, pan con tomate	28.
Charcuteria*	selection of sliced meats-&-cheeses, pan con tomate	55.

TAPAS Medium-sized plates to be shared

Tomate	heirloom tomato, Brokaw avocado, cucumber, mackerel conserva, manchego	18.
Melocoton	grilled peach, pickled nectarine, jamón serrano, stone fruit consomé, basil oil	20.
Bravas*	crisped-kennebec potato, chipotle bravas salsa, smoky alioli <i>Make it ANIMAL STYLE* bravas, pimentón alioli & jamón Ibérico</i>	18. 42.
Padron	padron-&-summer pepper, idiazabal, hazelnut, chorizo	20.
Croquetas	smoked ham hock-zucchini-&-tetilla croquetas, charred-eggplant yogurt	18.
Pulpo Asado	grilled octopus, potato, romesco, charred corn, black garlic alioli	25.
Gambas	olive oil-poached gulf prawn, orange, garlic, chili, grilled bread	21.
Tortilla*	Spanish potato-&-onion omelette, red pepper coulis, pickled onion	20.

HEARTH Wood-fired plancha and grill

Presa*	5j Iberian pork, corn crema, summer vegetables, mission fig, pork jus	55.
Pescado*	marinated whole fish, piperade, cranberry bean, mojo rojo	38.
Chuleton*	dry-aged Flannery Beef, "CA Reserve", salmorejo, tximi txurri	A.Q.

VERDURA Medium-sized vegetable dishes to be shared

Panaderas	duck fat confit potato, lemon crema, parsley powder	18.
Brocoli	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

Setas*

paella of roasted chanterelle,
wild mushroom, summer bean,
eggplant, Jimmy Nardello pepper
55.

Pollo*

paella of confit chicken drumsticks,
chorizo, summer squash,
padron, gypsy pepper
55.

Marinera*

paella of scallop, shrimp,
calamari, clam, olive, piquillo pepper,
green tomato salsa
62.

Costilla*

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.