

PINTXOS AND SNACKS

CONSERVAS (SERVED WITH CRACKERS)

MEAT AND CHEESE

TAPAS

PAELLAS

POSTRES

LA GILDA, OLIVE, ANCHOVY, PICKLED PEPPER \$2,5

7 MINUTE EGG, TUNA \$3,5

SHRIMPS A LA PLANCHA, SALSA VERDE \$4,5

VEGGIE, CHARRED BROCCOLI, FERMENTED PIÑA \$2,5

GORDAL OLIVES \$5

MARCONA ALMONDS \$5

BOQUERONES \$12

SARDINES IN OLIVE OIL \$14

TUNA BELLY IN OLIVE OIL \$30

LITTLE SCALLOPS IN TOMATO SAUCE \$22

SERRANO HAM \$12

CHORIZO N CHIPS \$12

MANCHEGO CHEESE \$6

VALDEON BLUE CHEESE \$6

EXTRA SIDE OF BREAD \$3

TORTILLA ESPAÑOLA, ALIOLI \$9

FISH CRUDO, SC CITRUS, PISTACHIO, CHILE SALT \$13

CHARRED BROCCOLI SALAD, ANCHOVY, ALMOND, RADISH \$11

GEM LETTUCE SALAD, FETA, TURNIP, RED WINE VIN \$11

PAN CON TOMATE \$7

ROASTED CHAMPIÑONES + EGG \$16

PATATAS BRAVAS, ALIOLI \$8

CROQUETAS DE MUSHROOM \$11

CROQUETAS DE CHORIZO \$11

LOCAL FISH A LA PLANCHA, MOROCCAN SPICE, LEMON, OLIVE OIL \$15

SEAFOOD + WHITE BEANS, SHRIMP, CLAMS, MUSSELS \$14

BRAISED CHICKEN THIGH, JUS \$12

LA PATA Y EL HUEVO, TROTTER CAKE + EGG, PICKLED PEPPERS \$13

¡LA ALBONDIGA! BEEF + PORK MEATBALL, MANCHEGO, SAFFRON, TOMATO \$12

SEAFOOD, ALIOLI \$34

CHICKEN + CHORIZO, ALIOLI \$31

VEGGIE, ALIOLI \$28

CHURROS CON CHOCOLATE \$9

PANNA COTTA \$7

MOSCATEL SHERRY, CESAR FLORIDO (3 oz) \$9

ATXA PATXARAN, BASQUE HERBAL LIQUEUR (3 oz) \$9

SPANISH BRANDY, EL MAESTRO SIERRA, GRAN RESERVA (1 oz) \$25

