

**March 21, 2025**

## **Conservas - Spanish Tinned Seafood**

Served with Lemon, Olives,  
Grilled Baguette, Lemon Aioli



**Donostia Foods, Small Sardines with Piquillo Peppers 26**

**Donostia Foods, Razor Shell Clams in Brine 28**

**Donostia Foods, Mussels en Escabeche 28**

**Don Bocarte, Boquerones in Olive Oil 28**

### **Pintxos**

**Gilda, Boquerones, Olive, Piquillo Pepper 3 (2)**

**Jamón Croquettes, Mojo Picón 4 (3)**

**Spinach and Gruyère Croquettes, Roasted Garlic Aioli 4 (3)**

**Chorizo, Manchego, Shishito Pepper, Dijon, Baguette 4 (2)**

**Beef Empanadas, Ají Amarillo Aioli 5 (2)**

### **Raciones**

**Wood Grilled Pan Con Tomate, Pan Rústico, Tomato, Fleur de Sel 7**

**Spanish Olives, Lemon, Garlic, Rosemary 7**

**Marcona Almonds, Thyme, Fleur de Sel 8**

**Pommes Frites, Preserved Truffle Aioli 8**

**Boquerones, Garlic Vinaigrette, Espelette 9**

**Cantabrian Anchovies, Piquillo Peppers 11**

### **Charcuterie y Quesos**

**Marinated Manchego, Sheep's Milk Cheese, Garlic, Thyme, Pear Membrillo 14**

**Idiazabal, Smoked Sheep's Milk Cheese, Walnuts 14**

**Caña de Cabra, Goat's Milk Cheese, Bloomy Rind, Ajo Dulce 16**

**Délice de Bourgogne, Cow's Milk, Soft Ripened Triple Cream, Medjool Dates 16**

**12 Month Jamón Serrano, House Pickles 14**

**Chorizo Ibérico de Bellota, Dijon Mustard 14**

### **Tapas**

**Smoked Rockfish Rillettes, Pickled Onions & Mustard Seed, Beet Horseradish Toast 12**

**Patatas Bravas, Mojo Picón, Charred Scallion Aioli, Scallions 12**

**Mesclun Salad, Apples, Pepitas, La Peral, Honey Banyuls Vinaigrette 14**

**Roasted Beets, Smoked Chèvre, Pistachio Dukkah, Passionfruit Vinaigrette 16**

**Stuffed Top Neck Clams, Chorizo, Gruyere Cheese, Peppers, Tomato White Wine 18**

**Shrimp a la Plantxa, Piquillo Peppers, Fennel Pollen, Capers, Lemon Aioli 18**

**Crispy Oysters, Blistered Shishito Peppers, Charred Lemon, Pimentón Aioli 21**

### **Entradas**

**Oyster Mushrooms, Butternut Squash, Kale, English Peas, Preserved Truffle, Idiazabal 38**

**Rainbow Trout, Chickpeas, Cauliflower, Manzanilla Olives, Meyer Lemon Vinaigrette 38**

**Wood Grilled 9 oz. Strip Steak, Pommes Lyonnaise, Black Garlic Butter, Scallions 42**

**Wood Grilled Tuna, Butternut Squash Purée, Wilted Kale, Fino Sherry Jus 42**

**40 oz Txuleton Bone-In Ribeye, Pommes Frites, Preserved Truffle Jus 130**

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**Sunday Night Wine Special - Any Bottle \$100 or Greater is 50% Off**

A service charge of 22% will be automatically added to all checks.

If you would like this percentage adjusted please ask to speak with a manager. Thank you.