

May 13, 2022

## Conservas - Spanish Tinned Seafood

Served with Lemon, Olives,  
Grilled Baguette, Lemon Aioli



- Donastia Foods, Small Sardines with Piquillo Peppers 21
- Donastia Foods, Clams in Brine 21
- Donastia Foods, Mussels en Escabeche 24
- Espinaler Baby Sardines in Olive Oil 26
- José Gourmet Sardines with Lemon 26
- José Gourmet Small Mackerel in Olive Oil 26
- Ramon Peña, Garfish in Olive Oil 28

## Pintxos

- Gilda, Boquerones, Olive, Piquillo Pepper 2 (2)
- Chorizo, Manchego, Baguette, Dijon, Shishito Chilis 3 (2)
- Bacalao Croquettes, Orange Blossom Aioli 4 (3)
- Jamón Croquettes, Mojo Picón 4 (3)
- Beef Empanadas, Ají Amarillo Aioli 5 (2)

## Raciones

- Pan Con Tomate, Pan Rústico, Tomato, Fleur de Sel 7
- Marcona Almonds, Thyme, Lemon Fleur de Sel 7
- Spanish Olives, Lemon, Garlic, Rosemary 7
- Boquerones, Espelette, Garlic Vinaigrette 9
- Cantabrian Anchovies, Piquillo Peppers 10

## Jamones y Quesos

- La Peral, Cow's Milk Blue Cheese, Ajo Dulce, Pan Tostado 11
- Marinated Manchego, Sheep's Milk Cheese, Garlic, Thyme 12
- Caña de Cabra, Goat's Milk Cheese, Bloomy Rind, Pan Tostado 12
- 12 Month Jamón Serrano, French Cornichons 14
- Idiazabal, Pressed Sheep's Milk Cheese, Pan Tostado, Strawberry Preserves 14
- Warm Tetilla, Cow's Milk Cheese, Piquillo Peppers, Baguette 14
- Délice de Bourgogne, Triple Cream Cow's Milk Cheese 14
- Paleta Ibérico de Bellota, Jabugo Spain 48

## Tapas

- Patatas Bravas, Mojo Picón, Garlic Aioli, Scallions 11
- Local Mesclun Greens, Idiazabal, Fines Herbs, Hazelnuts, Lemon Vinaigrette 12
- Guajillo Chili Roasted Carrots, Beet Yoghurt, Chèvre, Dukkah 15
- Wood Grilled Ramps, Potato Gaufrettes, Salvitxada, Crème Fraîche 16
- Rainbow Trout, Charred Broccoli, Capers, Crispy Sage, Sauce Romesco 16
- Steamed Mussels, Tomato, White Wine, Fresh Basil 16
- Shrimp, Burnt Garlic, Guindilla Chilis, Preserved Lemon 18
- Crispy Soft Shell Crab, Blistered Shishitos, Kale, Roasted Tomato, Dijon Aioli 21

## Entradas

- Oyster Mushroom Fricassée, Asparagus, Turnips, Ramps, Manchego 38
- Yellowfin Tuna, Radishes, Kale, Olive Oil Poached Potato, Piquillo, Ramp Aioli 42
- Golden Tilefish, Sautéed Spinach, Roasted Tomato, Truffle Vin Blanc 44
- Venison Steak, Roasted Turnips, Wood Grilled Ramps, Tarragon Picada 44
- Wood Grilled Ribeye Steak, Pommes Lyonnaise, Charred Scallions, Sauce Au Poivre 54



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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.