

September 17, 2023

Conservas - Spanish Tinned Seafood

Served with Lemon, Olives,
Grilled Baguette, Lemon Aioli

Donostia Foods, Clams in Brine 24

Donostia Foods, Small Sardines with Piquillo 24

Olasagasti Anchovies Al Ajillo 24

Jose Gourmet, Stickleback Escabeche 24



Pintxos

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

Chorizo, Manchego, Dijon, Baguette, Blistered Shishito 4 (2)

Spinach and Cheese Croquettes, Garlic 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, Fleur de Sel 7

Spanish Olives, Lemon, Garlic, Rosemary 7

Pommes Frites, Truffle Aioli 8

Boquerones, Espelette, Garlic Vinaigrette 9

Cantabrian Anchovies, Piquillo Peppers 10

Jamón y Quesos

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

Caña de Cabra, Goat's Milk Cheese, Bloomy Rind, Ajo Dulce 14

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

Ibores al Pimentón, Raw Sheep's Milk Cheese, Green Apple Butter 14

12 Month Jamón Serrano, Tilly's Pickles 14

Tapas

Patatas Bravas, Mojo Picón, Roasted Garlic Aioli, Scallions 12

Mesclun Greens, Apples, La Peral, Toasted Pepitas, Honey Banyuls Vinaigrette 14

Wood Grilled Cauliflower, Wilted Turnip Leaves, Salvitxada, Marcona Almonds 15

Tiny Tomatoes, Watermelon, Chèvre, Pistachio, PX Reduction 16

Boudin Blanc, Caramelized Onions, Roasted Apples, Dijon Reduction 16

Shrimp, Zucchini Escabeche, Capers, Roasted Tomato, Fennel Pollen, Lemon Aioli 18

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

Entradas

Tomato Provençale, Spinach, Carmelized Onion, Parmesan, Fresh Corn Polenta 32

Swordfish, Basque Piperade, Purple Potatoes, Basil Picada 38

Wood Grilled Skirt Steak, Pommes Lyonnaise, Scallions, Black Garlic Butter, Natural Reduction 38

Duck Confit, Pommes Purée, Haricots Verts, Plums, Natural Reduction 39

40 oz. Txuleton Bone In Ribeye, Pommes Frites, Sauce Au Poivre 130

Bodegas Lustau Sherry Tasting

Thursday September 21st 6:00

Tickets are \$29 Plus Tax and Grauity

**Taste through three different styles of Sherry
with traditional pairings at the bar.**

Finca Torremilanos Wine Dinner

Sunday October 15th 6:00

**You can view the menu with pairings and
purchase tickets on our website.**

Bodega Contador

Sunday October 29th 6:00

**You can view the menu with pairings and
purchase tickets on our website.**

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.