

HAPPY HOUR

5pm - 6pm

€99 € gilda

\$5 draft red vermouth

\$5 manzanilla sherry

\$5 ipa or lager

\$6 snack bowl

\$6 rose sangria

\$6 baby gintonic

\$12 cider porron

GILDAS, skewers of black anchovy, olive, pickled pepper 6 (3 pcs)

MATRIMONIO HASHBROWNS, white & black anchovies 10 (3 pcs)

GRILLED SC SHRIMP SKEWERS, salsa verde 12 (3 pcs)

MUSHROOM CROQUETAS 10 (3 pcs)

TXISTORRA PIGS IN A BLANKET, dijon mustard 10 (3 pcs)

ESTADIO SNACK BOWL, chips, white anchovies, olives, pickled peppers 11

OLIVES 6

MARCONA ALMONDS 6

LITTLE GEM SALAD, arugula, crispy veggies, almonds, valdeon vinaigrette 15

SC ASPARAGUS, serrano ham, soft egg, capers, garlic 16

PAN CON TOMATE 8 (add boquerones +\$4)

ROASTED PIQUILLO PEPPERS, cauliflower, san simon, px sherry vinegar 15

TRUFFLED SPANISH TORTILLA, alioli 16*

IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24*

PATATAS BRAVAS, red sauce, alioli 9*

BRICK CHICKEN, creamed kale, roasted carrots, horseradish vin 36

FLANK STEAK, moroccan marinade, caramelized leek mashed potatoes 39*

CRISPY BLACK CAROLINA RICE, scallops, clams, alioli 37*

cured meat

serrano ham 12

paleta de iberico 30

coppa de serrano 13

chorizo 13

iberico chorizo 22

salchichon iberico 14

lomo serrano 13

cheese

manchego 10 (firmer, sheep)

idiazabal 9 (firm, sheep, raw)

san simon 10 (cow)

queso de vino 14 (goat)

leonora 10 (goat)

valdeon blue 9 (goat, cow)

(meat and cheese are served with tiller baking co. bread)

desserts

RWF CHURROS CON CHOCOLATE 12

MANCHEGO CHEESECAKE, pistachio granola, membrillo 10

ATXA PACHARAN, basque herbal digestivo 12

GALICIAN COFFEE LICOR, do ferreiro 16

50 YEAR PALO CORTADO SHERRY, manuel aragon 17/oz

MOSCATEL SHERRY, cesar florido 9 (3oz)

SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz