



GILDAS skewers of black anchovy, olive, pickled pepper 7 (3 pcs)

SNACK BOWL potato chips, white anchovies, olives, pickled peppers 9

MATRIMONIO HASHBROWNS white & black anchovy, lemon 12 (3 pcs)

7-MINUTE EGG ortiz sardines, piquillo, tapenade, 15 (3 pcs)

SHRIMP SKEWERS salsa verde 12 (3 pcs)

LITTLE GEM SALAD crunchy veggies, garlic confit, sherry vin, breadcrumb, manchego 15

ROASTED SHISHITO PEPPERS herb alioli, breadcrumb 12

CONFIT LEEK TOAST idiazabal 12

PAN CON TOMATE 9 (add boquerones +\$4)

PATATAS BRAVAS red sauce, alioli 11*

TRUFFLED SPANISH TORTILLA alioli 16*

IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24*

CRISPY BLACK RICE shrimp, sobrasada, shishitos, piquillo peppers, alioli 43*

happy hour

5pm – 6pm

\$6 baby gintonic

\$15 cider porron

\$5 draft vermouth

\$5 snack bowl

\$5 spanish lager

\$1.50 gildas

\$5 WCIPA

cured meat

serrano ham 12

chorizo 13

paleta de iberico 30

salchichon iberico 14

cheese

manchego 10 (firmer, sheep)

idiazabal 11 (firmer, sheep)

mahon 11 (firm, cow)

valdeon blue 9 (goat, cow)

(meat and cheese are served with Brandons Bread™)

MARCONA ALMONDS 8

OLIVES 8

desserts

RWF CHURROS CON CHOCOLATE 12

ATXA PACHARAN, basque herbal digestivo 12

GALICIAN COFFEE LICOR, do ferreiro 16

MOSCATEL SHERRY, cesar florido 11 (3oz)

SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz