

HAPPY HOUR

5pm – 6pm

¢99¢ gilda

\$5 draft red vermouth

\$5 fino sherry

\$5 spanish lager or ipa

\$6 snack bowl

\$6 baby gintonic

\$12 cider porron

\$6 sangria

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

MATRIMONIO HASHBROWNS white & black anchovies 10 (3 pcs)

CHORIZO EMPANADAS olive, manchego 11 (2 pcs)

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

SCALLOP PINXTO romesco, almond 17 (3pcs)*

7 MINUTE EGG ortiz tuna, tapenade 15 (3 pcs)

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

OLIVES 7

MARCONA ALMONDS 7

LITTLE GEM SALAD crispy veggies, sunflower seeds, green goddess 14

SCALLOP CEVICHE corn, lemon purée, radish, pickled lunchbox peppers 18*

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

TRUFFLED SPANISH TORTILLA alioli 16*

IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24*

PATATAS BRAVAS red sauce, alioli 10*

BRICK CHICKEN creamed corn, shishitos, horseradish vinaigrette 41

CRISPY BLACK CAROLINA RICE scallops, clams, alioli 39*

FLANK STEAK moroccan marinade, caramelized leek mashed potatoes 42*

CHICKEN & CHORIZO PAELLA calasparra, saffron, alioli 49*

VEGGIE PAELLA calasparra, corn, piquillos, sherry-braised leeks, potatoes, alioli 44*

cured meat

serrano ham 12

chorizo 13

salchichon iberico 14

coppa de serrano 13

iberico chorizo 22

paleta de iberico 30

lomo serrano 13

cheese

manchego 10 (firmer, sheep)

idiazabal 9 (firm, sheep, raw)

san simon 10 (cow)

queso de vino 14 (goat)

leonora 9 (creamy 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

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

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.