

## happy hour

5pm – 6pm

\$1.50 gilda

\$5 draft red vermouth

\$5 spanish lager or WC IPA

\$6 red sangria

\$8 snack bowl

\$5 fino sherry

\$6 baby gintonic

\$15 cider porron

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

TXISTORRAS PIGS IN A BLANKET puff pastry, basque pepper 11 (3 pcs)

SCALLOP PINTXO almond romesco, shoestring potato 18 (3pcs)\*

MARCONA ALMONDS 8

OLIVES 7

ARUGULA SALAD satsuma, roasted beets, goat cheese, pistachios 15

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

TRUFFLED SPANISH TORTILLA alioli 16\*

IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24\*

BRUSSEL SPROUTS anchovy butter, crispy leeks 15

PATATAS BRAVAS red sauce, alioli 11\*

CRAB CHURROS mustard cream sauce 16\*

FLANK STEAK moroccan marinade, caramelized leek mashed potatoes 42\*

CRISPY BLACK CAROLINA RICE scallops, clams, alioli 41

BRICK CHICKEN hoppin' john, cauliflower, frisee, horseradish vinaigrette 41

## cured meat

serrano ham 12

chorizo 13

paleta de iberico 30

coppa de serrano 13

salchichon iberico 14

## cheese

manchego 10 (firmer, sheep)

idiazabal 11 (firmer, sheep)

mahon 11 (firm, cow)

queso de vino 14 (soft, goat)

valdeon blue 9 (goat, cow)

(meat and cheese are served with Brandons Bread™)

## desserts

RWF CHURROS CON CHOCOLATE 12

MANCHEGO CHEESECAKE pistachio granola, membrillo 11

ATXA PACHARAN, basque herbal digestivo 12

GALICIAN COFFEE LICOR, do ferreiro 16

50 YEAR PALO CORTADO SHERRY, manuel aragon 18/oz

MOSCATEL SHERRY, cesar florido 11 (3oz)

SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz