

GILDAS, skewers of anchovy, olive, pickled pepper 5 (3 pcs)
MATRIMONIO HASHBROWNS, white anchovies, black anchovies 8 (3 pcs)
CROQUETAS del DIA 9 (3 pcs)
SC BLUEBERRY SKEWERS, almond, urfa pepper 6 (3 pcs)
CAVIAR & POTATO SKEWERS, squid ink, crème fraiche 18 (3 pcs)
MARCONA ALMONDS 5
GORDAL OLIVES 5

CURED MEAT (served with bread)
iberico ham 30
serrano ham 9
fuet 9
iberico salchichon 11
extra bread 3

CHEESE (served with bread)
manchego 8 (sheep)
leonora 8 (goat)
rebollin con pimentón 8 (cow)
valdeon blue 8 (goat, cow)

SPRING SALAD, lettuces, blueberries, almond, blue cheese vin 12
SNACK BOWL, potato chips, white anchovies, olives, pickled peppers 7
SPANISH TORTILLA, alioli 8 *
CRUNCHY VEGGIE PLATE, green garlic manchego ranch 13
SC ASPARAGUS, serrano ham, soft egg, capers, garlic 15 *
ROASTED CAULIFLOWER & PIQUILLO PEPPERS, manchego, px vinegar, basil 14
PATATAS BRAVAS, red sauce, alioli 8 *
SHRIMP AL AJILLO, carolina gold rice, sherry, garlic 23
GRILLED FLAT IRON STEAK, chimichurri, leek mashed potatoes 21 *

RWF CHURROS con chocolate 9
VANILLA PANNA COTTA, sc strawberries, pistachio granola 7

ATXA PACHARAN, basque herbal digestivo 11
70 YEAR PALO CORTADO SHERRY, el maestro sierra 18/oz
JIMMY RED CORN BOURBON, high wire, oloroso cask 28 (2oz)
1994 PX SHERRY, toro albala, gran reserva 15 (3oz)
SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz

HAPPY HOUR

5PM - 6PM

¢99¢ gildas

\$5 snack bowl

\$5 draft red vermouth

\$5 baby gintonic

\$10 cider porrón

\$5 spanish lager

\$5 fino sherry

\$5 sangria