

GILDAS, skewers of anchovy, olive, pickled pepper 5 (3 pcs)
MATRIMONIO HASHBROWNS, white anchovies, black anchovies 8 (3 pcs)
DEVEILED EGGS + CAVIAR 18 (3 pcs)
CROQUETAS DE MORCILLA & MUSHROOM 9 (3 pcs)
GRILLED WHITE SHRIMP SKEWERS, salsa verde 11 (3 pcs)
SNACK BOWL, potato chips, white anchovies, olives, pickled peppers 7
MARCONA ALMONDS 6
OLIVES 6

CURED MEAT (served with bread)
serrano ham 10
paleta de iberico 30
lomo de serrano 10
salchichon iberico 12
chorizo 10
iberico chorizo 16

CHEESE (served with bread)
manchego 9 (sheep)
walden 9 (cow)
leonora 9 (goat)
ricotta salata 9 (cow)
valdeon blue 9 (goat, cow)
extra bread 3

FLOUNDER CRUDO, bullhorn peppers, piquillo pepper vinaigrette 16*
MURRAY HEIRLOOMS SALAD, crunchy veggies, bottarga, creamy sherry vin 13
PAN CON TOMATE 8 (add boquerones +\$4)
SPANISH TORTILLA, alioli 9*
SC SHRIMP ESCABECHE, pickled veggies, grilled bread 17
ROASTED PIQUILLO PEPPERS, manchego, px vinegar, basil 13
PATATAS BRAVAS, red sauce, alioli 9*
GRILLED FLAT IRON STEAK, poblano romesco, caramelized leek mashed potatoes 24*
SEAFOOD & CHORIZO PAELLA, alioli 34*

RWF CHURROS con chocolate 11
VANILLA PANNA COTTA, citrus, pistachio granola 9

ATXA PACHARAN, basque herbal digestivo 11
50 YEAR OLOROSO SHERRY, el maestro sierra 18/oz
MOSCATEL SHERRY, cesar florido 9 (3oz)
SPANISH RESERVA BRANDY, el maestro sierra 15/oz
SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz

HAPPY HOUR

5PM - 6PM

¢99¢ gildas

\$5 snack bowl

\$5 draft red vermouth

\$5 spanish lager

\$6 manzanilla sherry

\$5 baby gintonic

\$10 cider porrón

\$5 sangria

PAELLA NIGHTS

tues · wed · thurs