

HAPPY HOUR 5pm – 6pm

¢99¢ gildas	\$5 snack bowl
\$5 draft red vermouth	\$5 spanish lager
\$6 fino sherry	\$6 baby gintonic
\$5 rosé sangria	\$5 basque cider can

PAELLA NIGHTS

tues · wed · thurs
served til 9:30pm

GILDAS, skewers of anchovy, olive, pickled pepper 5 (3 pcs)

MATRIMONIO HASHBROWNS, white & black anchovies 8 (3 pcs)

CROQUETAS DE ARROZ, basil, salsa brava 9 (3 pcs)

7 MINUTE EGGS, topped with ortiz tuna, trout caviar 18 (3 pcs)*

GRILLED ROYAL RED SHRIMP SKEWERS, salsa verde 12 (3 pcs)

TXISTORRA PIGS IN A BLANKET, guindilla pepper 8 (3 pcs)

SNACK BOWL, potato chips, white anchovies, olives, pickled peppers 7

OLIVES 6

MARCONA ALMONDS 6

SC LETTUCE SALAD, crunchy veggies, green goddess, breadcrumbs 12

SPRING TART, asparagus, sweet pea, manchego, serrano ham 14

PAN CON TOMATE 8 (add boquerones +\$4)

SPANISH TORTILLA, alioli 9*

SARDINE CONSERVA, tomato jam, pickled veggies, toast 15

PORCHETTA, tonnato sauce, piquillo pepper, tomato, breadcrumbs 15

PATATAS BRAVAS, red sauce, alioli 9*

GRILLED FLAT IRON STEAK, moroccan spices, mashed potatoes 26*

SEAFOOD PAELLA, alioli 39*

cured meat

serrano ham 10

paleta de iberico 30

lomo de serrano 10

salchichon iberico 12

chorizo 10

iberico chorizo 16

cheese

manchego 9 (firmer, sheep)

idiazabal 9 (sheep, raw)

murcia al vino 9 (creamy, goat)

leonora 9 (creamier, goat)

valdeon blue 9 (goat, cow)

(meat and cheese are served with bread)

desserts

RWF CHURROS CON CHOCOLATE 11

MANCHEGO CHEESECAKE, pistachio granola, membrillo 9

BLUEBERRY ALMOND CAKE 9

ATXA PACHARAN, basque herbal digestivo 11

GALICIAN COFFEE LICOR, do ferreiro 16

50 YEAR OLOROSO SHERRY, el maestro sierra 18/oz

MOSCATEL SHERRY, cesar florido 9 (3oz)

SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz