

## HAPPY HOUR

5pm – 6pm

\$1.50 gilda

\$5 draft red vermouth

\$6 red sangria

\$5 spanish lager or SC IPA

\$6 snack bowl

\$6 baby gintonic

\$5 fino sherry

\$15 cider porron

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

MATRIMONIO HASHBROWNS white & black anchovies 11 (3 pcs)

CHORIZO EMPANADAS olive, manchego 11 (2 pcs)

TXISTORRA PIGS IN A BLANKET dijon mustard 11 (3 pcs)

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 15

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

SCALLOP CRUDO grape, ginger, apple, orange, aji dulce 18

BRUSSELS SPROUTS anchovy butter, crispy leeks 15

BLISTERED SHISHITO PEPPERS romesco, breadcrumbs, lemon zest 14

TRUFFLED SPANISH TORTILLA alioli 16\*

IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24\*

PATATAS BRAVAS red sauce, alioli 11\*

LOW COUNTRY BOIL shrimp, txistorra, corn, piquillos, potatoes 30\*

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

coppa de serrano 13

iberico chorizo 22

paleta de iberico 30

lomo serrano 13

salchichon iberico 14

## 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  
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 17/oz

MOSCATEL SHERRY, cesar florido 9 (3oz)

SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz