

HAPPY HOUR 5pm – 6pm

¢99 ¢ gildas	\$6 snack bowl
\$5 draft red vermouth	\$5 spanish lager
\$5 fino sherry	\$6 baby gintonic
\$6 rosé sangria	\$12 cider porron

PAELLA NIGHTS

tues · wed · thurs

served til 9:30pm

GILDAS, skewers of black anchovy, olive, pickled pepper 6 (3 pcs)

MATRIMONIO HASHBROWNS, white & black anchovies 9 (3 pcs)

SCALLOPS A LA PLANCHA, saffron butter, sourdough toast 20 (3 pcs)

TXISTORRA PIGS IN A BLANKET, guindilla pepper 10 (3 pcs)

GRILLED SC SHRIMP SKEWERS, salsa verde 9 (3 pcs)

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

OLIVES 6

MARCONA ALMONDS 6

ESTADIO SNACK BOWL, chips, white anchovies, olives, pickled peppers 8

SNAPPER CRUDO, herb pesto, white acre peas, aji dulce vin, boquerones 18*

ROASTED PIQUILLO PEPPERS, san simon cheese, basil, px vin 12

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

SPANISH TORTILLA, alioli 10*

PATATAS BRAVAS, red sauce, alioli 9*

FLANK STEAK, moroccan spices, mashed potatoes 29*

cured meat

serrano ham 12

paleta de iberico 30

coppa de serrano 12

salchichon iberico 14

chorizo 12

iberico chorizo 22

cheese

manchego 10 (firmer, sheep)

idiazabal 9 (firm, sheep, raw)

cumberland 10 (semi firm, cow, raw)

leonora a fuego 10 (creamy, goat)

thistle 10 (brie style, cow)

valdeon blue 9 (goat, cow)

(meat and cheese are served with tiller
baking co. bread)

desserts

RWF CHURROS CON CHOCOLATE 12

MANCHEGO CHEESECAKE, pistachio granola, membrillo 10

ESPRESSO AND TONIC COCKTAIL 13

ATXA PACHARAN, basque herbal digestivo 12

50 YEAR AMONTILLADO SHERRY, el maestro sierra 18/oz

MOSCATEL SHERRY, cesar florido 9 (3oz)

SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz

*consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.