

HAPPY HOUR

5pm – 6pm

¢99¢ gildas

\$5 draft red vermouth

\$5 manzanilla sherry

\$5 ipa or baby pilsner

\$6 snack bowl

12 cider porron

\$6 baby gintonic

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

MATRIMONIO HASHBROWNS, white & black anchovies 10 (3 pcs)

GRILLED SC SHRIMP SKEWERS, salsa verde 12 (3 pcs)

COD CROQUETAS 10 (3 pcs)

TXISTORRA PIGS IN A BLANKET, dijon mustard 10 (3 pcs)

ESTADIO SNACK BOWL, chips, white anchovies, olives, pickled peppers 11

OLIVES 6

MARCONA ALMONDS 6

LITTLE GEM SALAD piquillo peppers, almonds, valdeon vinaigrette 15

SC ASPARAGUS, serrano ham, soft egg, capers, garlic 16

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

ROASTED PIQUILLO PEPPERS san simon, px sherry vinegar 15

SARDINE CONSERVA, sc citrus, fennel, moroccan spiced sunflower seeds 16

TRUFFLED SPANISH TORTILLA, alioli 16*

IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24*

PATATAS BRAVAS, red sauce, alioli 9*

FLAT IRON STEAK, caramelized leek mashed potatoes, chimichurri 39*

CRISPY BLACK CAROLINA RICE, scallops, clams, alioli 37*

cured meat

serrano ham 12

paleta de iberico 30

coppa de serrano 13

chorizo 13

iberico chorizo 22

salchichon iberico 14

lomo serrano 13

cheese

manchego 10 (firmer, sheep)

idiazabal 9 (firm, sheep, raw)

san simon 10 (cow)

queso de vino 14 (goat)

leonora 10 (goat)

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

ATXA PACHARAN, basque herbal digestivo 12

GALICIAN COFFEE LICOR, do ferreiro 16

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.