

TAPAS | cold (\$6 or 3 for \$15)

mixed Spanish house cured olives, thyme
garbanzo and pimenton puree, piquillo, grilled
bread, mint
eggplant escabeche, sherry vinegar, oregano,
garlic
boquerones, cured white anchovies, spicy
Iberian sauce

ensaladilla rusa tradicional
add anchoive \$2
tortilla de patata, pimenton aioli, frisee
escalivada, roasted pepper, eggplant
basque piquillo peppers, w/ morcilla

pan con tomate
chickory, baña cauda, manchego, almonds
squid, mussels, garbanzo salpicon, celery,
pimenton add \$2
atun crudo, romesco, almond, lemon oil
add \$2

CHARCUTERIA | Iberico de Bellota 8 • Chorizo 5 • Sobresada 5 QUESO | Manchego sheep 5 • BOARD | 20

TAPAS | hot

croquetas de jamon, fried sage 8
fried patatas, salsa brava, aioli 7
sautéed spinach, pine nuts, roasted garlic, raisins
9
charred cauliflower, romesco, grilled lemon 9
setas, grilled oyster mushrooms, garlic,
manchego 8

roasted calabaza, goat cheese-bread stuffing,
pepitas 9
grilled sardines, shallots, gindillas, olives 10
salt cod bonuelos, lemon, aioli 9
pulpo, fingerling potatoes, olives, pimenton 14
gambas, olive oil poached prawns, grilled bread 15

piperade, roasted rock cod, sherry,
salsa verde 16
paella, shrimp, mussels, clams, aioli, lemon 17
tempranillo braised oxtail, mashed potato,
mirepoix 17
fabada chorizo, morcilla, pork belly and bean stew,
chorizo 16