

CHARCUTERIA Y QUESOS *Sliced meats + cheese imported from Spain*

Pan	toasted, spanish style bread, tomato fresco, garlic olive oil	5.
Queso	three cheese manchego flight, quince paste, celery & grape salad, picos	15.
Embutido	jamon serrano, chorizo sausage, sobrassada, pan con tomate	20.
Bellota	5j, jamon iberico de bellota, sliced to order, pan con tomate	30.
Charcuteria	selection of sliced meats & cheeses with house charcuteria, picos, pan con tomate	40.

“MAR Y MONTANA” TOWER *Tower of all sea + land snacks*

Tower for two 50. | by the each 10.

Ostras <i>raw</i>	Almeja <i>poached</i>	Xato <i>poached</i>	Cruda <i>raw</i>	Pulpo <i>steamed</i>
kumamoto oyster with apple, cava, esplette	seasonal clam with carrot, saffron, fava	sablefish with trout roe, orange, romesco	grass-fed beef with oyster escabeche, harissa, benne	octopus with rabe, pocho bean, gazpacho verde

TAPAS *Medium-sized plates to be shared*

Mercado	raw, pickled, chip, vegetables from the market, herb & garlic dip	10.
Guisante	raw, sugar snap pea & tendril, queso fresco dressing, cashew dukkah	11.
Remolacha	roasted, red beet, purslane, farro verde, raisin, pistachio-goat cheese	12.
Bravas	crispy, kennebec potatoes, chipotle bravas salsa, smokey alioli	9.
Garbanzo	braised, greens, tomato-chickpea sofrito, sunny egg, garlic chip	12.
Tortilla	spanish omelette, potato, onion, rainbow chard, crispy chorizo alioli	13.
Soccarat	crispy, rice cake, olive oil egg yolk, mushroom conserva, watercress, valdeon	16.
Croqueta	creamy clam & sea urchin fritter, pickled ramp, seaweed powder	15.
Albondiga	yogurt braised, chicken meatball, spinach, migas, pomegranate agridulce	16.
Canalon	baked, shrimp stuffed pasta, crispy sweetbread, roasted mushroom, honey-sherry salsa	16.

PAELLA Y ARROZ *All paellas feed two to four people and take forty minutes to cook*

Setas	paella, wood-oven roasted morel mushroom, snow pea, rhubarb, green garlic	36.
Pollo	paella, roasted chicken breast, braised chicken leg, chorizo, cauliflower, tomato	38.
Fideau	paella of rice & noodle, “the SF treat,” gulf shrimp, scallop, asparagus, squid & ink	40.
Pluma	paella, acorn-fed Iberico pork shoulder, saffron, garbanzo bean, summer squash	45.
Dividida	divided paella, choose two types of paella cooked in one pan	55.

HEARTH *Wood-fired plancha, grill + oven*

Cordero

slow roasted, moorish spiced lamb, flat bread, ember roasted + crispy eggplant, cherry vinagreta

tapa 20. | racion 38.

Fabada

asturian white bean & chorizo stew, morcilla, pork belly, grilled octopus, charred & fermented cabbage

tapa 22. | racion 42.

Pescado

plancha roasted, whole sea bass, preserved lemon, jamon & artichoke salsa

racion 38.

Chuleton

grilled, dry-aged flannery beef, “CA reserve,” basque tximitxurri, bone marrow holandesa

16oz. t-bone 50. tapa
32oz. bone-in porterhouse 100. racion

VERDURAS ASADAS *Small-sized vegetarian dishes from the hearth*

10. each

Papas	seaweed baked, salt-crusted fingerling potato, mojo rojo, mojo verde
Zanahorias	slow roasted, heirloom carrot, spiced prune, carrot top salsa
Brocoli	roasted, broccoli, labneh, kumquat conserva, walnut picada
Cebolleta	grilled, spring onion, salvitxada salsa, idiazabal cheese

EXECUTIVE CHEF RYAN M’ILWRAITH | EXECUTIVE SOUS CHEF JOEL EHRLICH

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. We cannot be responsible for personal belongings. We reserve the right to refuse service or admission to anyone. 4% added toward Healthy San Francisco Initiative.