



◆ FOR THE TABLE ◆

SPANISH OLIVES	5
ROASTED MARCONA ALMONDS <i>w/ espelette</i>	5
CANTABRIAN ANCHOVIES <i>w/ olive oil & picos</i>	9
BOQUERONES <i>pickled anchovies w/ picos</i>	10
IDIAZABAL <i>unpasteurized smoked sheep's milk</i>	7
MANCHEGO <i>pasteurized sheep's milk, aged 1 year</i>	7
SAN SIMON <i>pasteurized cow's milk</i>	9
TORTA DE LA SERENA <i>unpasteurized sheep's milk</i>	9
MAHON RESERVA <i>unpasteurized aged cow's milk</i>	9
FUET <i>dry-cured Catalan pork sausage</i>	7
JAMÓN SERRANO <i>cured Spanish ham</i>	8
SPECK <i>cured, smoked Italian ham</i>	8
COUNTRY PÂTÉ <i>w/ toast, Dijon & pickles</i>	9

SIDES & SNACKS

PAN CON TOMATE <i>grilled bread w/ tomato</i>	6
FRIED PIG EARS <i>served w/ lemon</i>	6
ROASTED POTATOES <i>w/ paprika</i>	6
ROASTED CAULIFLOWER <i>w/ pine nuts</i>	6
GRILLED ASPARAGUS <i>w/ balsamic reduction</i>	7



GILDA(2)	3
<i>manzanilla olive, guindilla pepper, anchovy</i>	
TORTILLA de PATATAS MONTADITO	3
<i>potato omelet, tomato</i>	
MARINATED MUSSELS(2)	3
<i>diced peppers, onions, celery, vinegar & olive oil</i>	
SMOKED ANCHOVY MONTADITO	4
<i>two smoked anchovy filets, sour cream, on grilled ciabatta</i>	
BUÑUELO de BACALAO VIZCAÍNA	4
<i>salt cod fritter, salsa Vizcaína</i>	
QUESO FRESCO MONTADITO	4
<i>gooseberries, strawberries, pea shoots, Rojo reduction, on sourdough</i>	
MUSHROOM TARTLETTE	4
<i>w/ caramelized onions, Manchego, garlic & thyme</i>	
HOUSE-PRESERVED TUNA MONTADITO	5
<i>olive oil-poached tuna, quail egg, balsamic, on toast</i>	
BRAISED SHORT RIB MONTADITO	5
<i>red wine sauce, pickled onions, on toast</i>	
CROQUETAS del DÍA(3)	5
<i>croquettes of the day</i>	
GAMBA A LA PLANCHA MONTADITO	5
<i>shrimp w/ grilled eggplant & pimiento sauce</i>	
CHICKEN LIVER MOUSSE MONTADITO	5
<i>apple mostarda, guindilla pepper on toast</i>	
BOQUERÓN MONTADITO	5
<i>white anchovy & salmon roe on toast</i>	
FOIE GRAS A LA PLANCHA	7
<i>fig & red wine sauce, sea salt, on grilled sourdough</i>	

PINTXO OF THE WEEK

MORCILLA MONTADITO	4
<i>blood sausage w/ piquillo pepper & fried quail egg, on toast</i>	

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

SPECIAL SMALL PLATE

ROASTED QUAIL 16

*marinated in honey & calvados w/
roasted eggplant, heirloom tomatoes
& spicy cilantro sauce*

PLATES

FRIED ARTICHOKE 10

poached egg yolk, jamón serrano

GRILLED GREEN ONIONS 10

served w/ romesco sauce (ñora, almonds, tomato, bread crumbs)

FARRO SALAD 12

*cucumbers, cherry tomatoes, asparagus, onions, baby carrots,
parsley & cranberry vinaigrette*

ANXO CAESAR SALAD 13

*boquerones, croutons, cherry tomatoes, Mahon reserva,
hard-boiled egg & Caesar dressing*

SPRING RISOTTO 14

*white asparagus, mustard greens, garlic,
red onions & Manchego*

PAN-SEARED COD 15

*roasted cauliflower, Cidre Blanc-braised fennel, sea beans
& uni sauce*

PULPO A LA GALLEGA 16

*grilled octopus w/ roasted potatoes, smoked paprika, frisée
& pickled onion*

SCALLOP CRUDO 16

*red onion, gooseberries, fried batter crisps, citrus honey
vinaigrette & paprika oil*

BRICK CORNISH HEN 16

grilled asparagus, pocha bean purée, sweet & sour gastrique

GRILLED LAMB CHOPS 21

asparagus, artichokes, fava beans, garlic & rosemary

GRILLED SEASONAL VEGETABLES 23

*asparagus, carrots, artichokes, green onions, beets & potatoes
w/ romesco (ñora, almonds, tomato, bread) & pocha bean purée*

26oz BONE-IN RIBEYE 65

*served w/ grilled french horn mushrooms, fried red bliss potatoes
& garlic vinaigrette*

WHOLE FISH * MP

*served w/ grilled french horn mushrooms, fried red bliss potatoes
& garlic vinaigrette*

CIDERHOUSE MENU

◆ FOR 2 ◆

Includes three 12oz bottles of Sidra

\$125

BUÑUELOS de BACALAO

salt cod fritters

PAN-SEARED COD

roasted cauliflower, Cidre Blanc-braised fennel, uni sauce

26oz BONE-IN RIBEYE

grilled french horn mushrooms, fried potatoes & garlic vinaigrette

IDIAZABAL & WALNUTS

membrillo

DESSERT

CHOCOLATE CAKE 8

w/ spicy caramel sauce & crema Catalana frozen custard

STRAWBERRY PROFITEROLE 8

served w/ pastry cream & strawberry sauce

BASQUE GATEAU 9

served w/ rhubarb compote

ANXO