

PINTXOS

Per piece

- GAZPACHO

4.

heirloom tomato, cucumber, melon, basil oil
- BOQUERON*

5.

marinated white anchovy, roasted tomato, Nuñez de Prado, crostini
- GILDA*

3.

olive, guindilla pepper, cured anchovy
- FLOR DE CALABAZA

6.

fried squash blossom, requeson, parsley powder, alioli
- COCHINILLO

6.

crispy pork, apricot chutney, mustard seeds
- CROQUETA

4.

ham-&-tetilla fritter, sherry-membrillo jam

PISCOLABIS

Small snacks

- MARCONA ALMOND

8.

Moorish-spiced Spanish almond
- MARINATED OLIVE

8.

manzanilla, gordal, cornicabra, citrus, fennel
- MELON Y JAMÓN

8.

Zuckerman melons, jamón Ibérico, Pedro Ximénez
- CRUDA*

12.

ahi tuna, green aquachile, cantaloupe, pickled ramps
- PAN CON TOMATE

8.

Spanish-style bread, tomate fresco, garlic olive oil

EMBUTIDO Y QUESO

Sliced meat + cheese imported from Spain

- CHORIZO*

17. / 3oz

sliced chorizo, pan con tomate
- SERRANO*

16. / 1oz

jamón serrano sliced to order, pan con tomate
- BELLOTA*

32. / 1oz

5j, jamón Ibérico de bellota sliced to order, pan con tomate
- MANCHEGO

9.

sheep's milk, semi-firm, aged 3 months
- OVEJA AL AZAFRAN

9.

sheep's milk, semi-firm, saffron infused
- VIEJO MAESTRO

9.

goat's milk, semi-soft, intense & bloomy

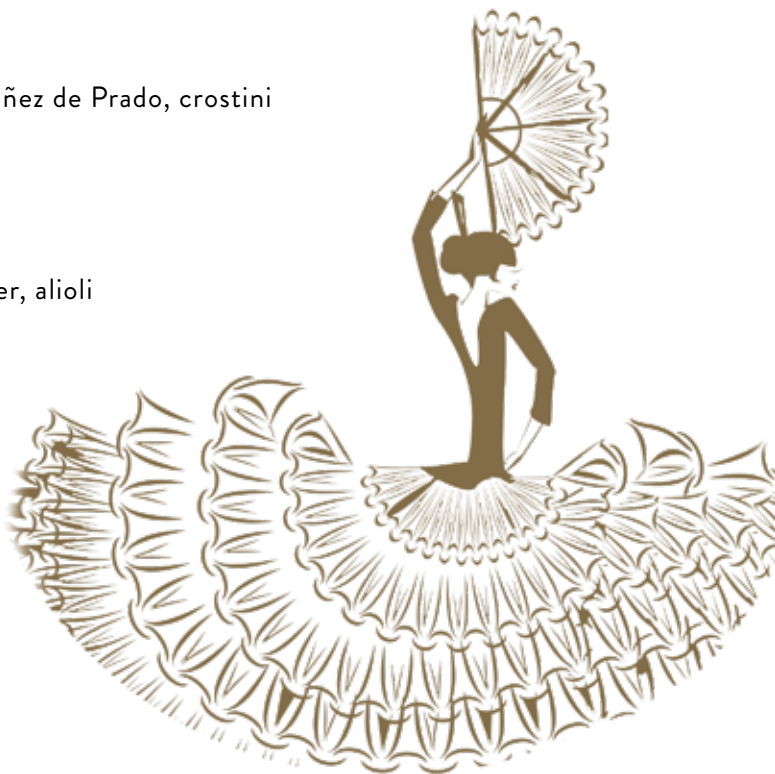
CHARCUTERIA*

58.

daily chefs selection of sliced meats-&-cheese

EXECUTIVE CHEF GONZALO TECUAQUE

*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. 6% added toward San Francisco employer mandates.



TAPAS

Plates to be shared

- MELOCOTON

grilled peach, green beans, marcona almond, burrata, jamón serrano

16.
- ENSALADA DE VERANO

little gem, cucumber, plum, manchego, arbequina, pickled nectarine

15.
- ENSALADA DE TOMATE

heirloom tomatoes, ventresca tuna, watermelon, avocado, rebollin

18.
- PADRÓN*

padrón peppers, black garlic alioli, chorizo migas, sherry vinegar

16.
- BRAVAS*

crisped-kennebec potato, chipotle bravas salsa, smoky alioli

13.
- Make it **ANIMAL STYLE*** bravas, pimentón alioli & jamón Ibérico

40.
- ESCALIVADA

roasted eggplant, peppers, red onion, sherry, grilled sour batard

15.
- TORTILLA*

Spanish potato-&-onion omelette, zucchini, chistorra, basil holandesa

20.

MARISCOS Y CARNES

- GAMBAS

olive oil poached gulf prawn, orange, garlic, chili, grilled bread

18.
- PULPO GALLEGA*

charred octopus, cranberry beans, sungold tomato, jimmy nardello pepper

25.
- CARRILLADAS

braised pork cheek, manchego polenta, porcini mushrooms, gypsy pepper

18.

RACIONES

Large-sized portions

- PRESA

grilled Ibérico pork, corn crema, roasted cherries, basil oil

50.
- PESCADO

whole fish a la plancha, piperade, olives, cherry tomatoes, purslane escabeche

45.
- CHULETON*

Flannery Beef, beef jus, tximitxurri

A.Q.

MEDIAS

Meduim-sized portions

- IBERICO BURGER*

Iberico pork-&-beef, mahon cheese, chili-onion, guindilla alioli

18.
- add jamón Ibérico de bellota

16.
- ARROZ MELOSO

stewed rice, seasonal vegetables

22.
- add braised lamb

8.
- or- grilled gulf shrimp

10.

PAELLAS

All paellas feed two to four people and can take up to forty minutes to cook

- VERANO

wild mushrooms, chanterelle, pole beans, cherry tomato, roasted corn

55.
- CORDERO

braised lamb shank, romano beans, summer squash, padron peppers, torpedo onion

60.
- ARROZ NEGRE*

squid ink, carabineros, Manilla clam, calamari, green bean, piquillo pepper

65.

DIVIDIDA

divided paella, choose two types of paella

68.