



## PINTXOS Y PISCOLABIS 5

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<b>GILDA*</b>	<b>\$6.00</b>
green olive, anchovy and guindilla chili	
<b>ANCHOA*</b>	<b>\$15.00</b>
Spanish anchovy, kennebec chips, guindilla alioli, avocado, olive	
<b>CANGREJO*</b>	<b>\$24.00</b>
Dungeness crab, celery, fennel, mandarin, jalapeño, pimentón cracker	
<b>MARCONA ALMOND</b>	<b>\$8.00</b>
andalusian-&-candied	
<b>MARINATED OLIVE</b>	<b>\$8.00</b>
manzanilla, gordal, cornicabra	

## CHARCUTERIA Y QUESO 7

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<b>PAN</b>	<b>\$10.00</b>
toasted, spanish-style bread, tomate fresco, garlic olive oil	
<b>QUESO*</b>	<b>\$35.00</b>
chef's selection of cheeses served with accompaniments	
<b>CHORIZO*</b>	<b>\$18.00</b>
sliced chorizo, pan con tomate	
<b>SERRANO*</b>	<b>\$22.00</b>
jamón serrano sliced to order, pan con tomate	
<b>BELLOTA*</b>	<b>\$40.00</b>
5j, jamón Ibérico de bellota sliced to order, pan con tomate	
<b>EMBUTIDO*</b>	<b>\$30.00</b>
serrano, sliced chorizo, pan con tomate	
<b>CHARCUTERIA*</b>	<b>\$58.00</b>
selection of sliced meats-&-cheeses, pan con tomate	

## TAPAS 8

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<b>COGOLLOS</b>	<b>\$21.00</b>
little gem, winter citrus, fennel, manchego, marcona almond	
<b>REMOLACHA</b>	<b>\$22.00</b>
roasted beet, chicories, honey-safron yogurt, herbed goat cheese, pepita salsa	
<b>BRAVAS*</b>	<b>\$18.00</b>
crisped-kennebec potato, chipotle bravas salsa, smoky alioli	
<b>COLIFLOR</b>	<b>\$22.00</b>
wood-oven roasted cauliflower, romesco, dukkah	
<b>GAMBAS</b>	<b>\$22.00</b>
olive oil poached gulf prawn, orange, garlic, chili, grilled bread	
<b>PULPO GALLEGA</b>	<b>\$27.00</b>
charred octopus, butterball potato, alioli, pimenton	
<b>TORTILLA*</b>	<b>\$25.00</b>
Spanish potato-&-onion omelette, brocolini, crisped mushroom, alioli	
<b>FABADA ASTURIANA</b>	<b>\$26.00</b>
stewed-gigante bean, pork shoulder, chorizo, morcilla de arroz	
<b>PAELLA</b> 5	
<b>SETAS*</b>	<b>\$55.00</b>
paella of black trumpet mushroom, winter mushroom, watermelon radish, turnip, sunchoke, leek	
<b>POLLO*</b>	<b>\$55.00</b>
paella of chicken albondiga, chicken wing, butter bean, broccolini, pomegranate	
<b>LECHON*</b>	<b>\$60.00</b>
paella of Encina Farm crispy pork belly, roasted pork shoulder, Brussels sprout, butternut squash, apple mostarda	
<b>MARISCOS*</b>	<b>\$62.00</b>
paella, spiced pork belly & shoulder, roasted summer squash, torpedo onion, sungold tomato	
<b>Dividida</b>	<b>\$68.00</b>
choice of two paella served in one pan	
<b>HEARTH</b> 3	
<b>COSTILLA</b>	<b>\$75.00</b>
pimentón-braised short rib, celery root, honeynut squash, maitake, chestnut	
<b>PESCADO*</b>	<b>\$48.00</b>
oven-roasted whole fish, mojo rojo, pickled onion, coca bread	
<b>CHULETON*</b>	<b>\$120.00</b>
dry-aged Flannery Beef bone-in ribeye, "CA Reserve", bellota holandesa, tximi txurri	

## POSTRES 4

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### **Xurros**

**\$19.00**

crispy Spanish doughnuts, salted caramel, hot fudge sauce

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### **Flan de Naranja**

**\$18.00**

pomegranate caramel, galleta de azucar

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### **Tarta de Santiago**

**\$18.00**

almond cake, cranberry-quince compote, cardamom ice cream

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### **Tarta de Chocolate**

**\$19.00**

flourless chocolate tart, chocolate crema, meringue

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