

Piperade

1015 Battery St 94111-1220 · +14153912555 · Updated: Jan 14, 2026

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TTIPIAK 15

Butter Lettuce, Fresh Herbs	\$12.00
Chilled Mussels, Frisée, Croutons, Shallots, Chives, Aged Red Wine Vinegar	\$14.00
Marinated Smoked Herring, Gigante Bean Salad	\$13.00
Dungeness Crab "Txangurro," Orange, Grapefruit, Basil, Aioli	\$16.00
Warm Sheep's Milk Cheese + Ham Terrine, Aged Sherry	\$14.00
Beef Crudo, Chile, Granny Smith, Fingerling Chips	\$12.00
Seasonal Mushroom Tartlet, Thyme, Garlic	\$14.00
Endive Salad, Perfect Blondes, Pear, Pomegranate, Walnut Oil	\$14.00
Calamari "a la Plancha," Fennel, Olive, Caper, Mint, Lemon	\$15.00
Piquillo Peppers, Goat Cheese, Pistachios, Golden Raisins	\$14.00
Artisanal Cheese Selection	\$18.00
Serrano Ham, Arrels Olive Oil	\$18.00
Cinco Jotas Ibérico de Bellota (2oz)	\$30.00
Garlic Soup, Rock Shrimp, Bacon, Egg, Bread	\$10.00
Soup of the Day	\$8.00

HAUNDIAK 8

Pipérade	\$20.00
<small>Sautéed Serrano Ham, Poached Egg</small>	
Roasted Cornish Hen, Flageolet + Chorizo, Leeks, Chimichurri	\$24.00
Pacific Snapper, Spinach, Fried Garlic Vinaigrette	\$27.00
Sautéed California Swordfish, Brussels Sprouts, Butternut Squash, Brown Butter Froth	\$30.00
Braised Seafood + Shellfish Stew, Red Pepper Sauce	\$29.00
Roasted Rack of Lamb, Merguez, Fennel, Breadcrumbs, Pecan, Cumin + Date Relish	\$32.00

Oven Roasted Liberty Duck Breast, Parsnips, Caramelized Quince	\$29.00
New York Steak, Romesco, Broccolini, Garlic, Ossau-Iraty	\$32.00

EUSKALDUNEAK ⁶

Mondays - Albacore "Marmitako," Saffron, Potatoes

Tuesdays - Calamari "Txipiroa," Ink Sauce, Rice

Wednesdays - Seafood + Shellfish Soup "Ttoro"

Thursdays - Duck Confit, Braised Green Lentils

Fridays - Black Cod "Porrusalda," Potatoes, Leeks

Saturdays - Braised Veal Cheeks with Peppers

SAHETSEKOAK ³

Pommes Frites	\$8.00
Seasonal Vegetables	\$10.00
Potato + Manchego Gratin	\$10.00

COCKTAILS ⁶

Basquerak	\$10.00
templeton rye, patxaran, castillian bitters. served up	
Elkano	\$10.00
botran reserva rum, king ginger, pineapple, peach bitters. served up	
Picon punch	\$10.00
grenadine, piperade picon mix, torres 5 yr, soda. served on the rocks	
Gascon	\$10.00
cerbois armagnac, st germain, fresh lemon. served up	
Lsagarra	\$10.00
exchange vodka, suze, fresh quince + ginger. served up	
Winter in Biarritz	\$10.00
maestro dobel tequila, pear, vanilla bean. served up	