

26 febrero 2017

APERITIVOS

vermut espumoso - cava, red vermouth, orange bitters	11
sparkling sangría - cava, blood orange, Lillet, rosemary	11
manzanilla sherry, La cigarrera, chilled	7
Fino sherry, César Florido, "cruz del mar", chilled	7
Brut cava, Parés Baltà, Penedès, 2015	11
Rosé Brut Reserva sparkling wine, Raventós i Blanc, "De Nit", 2014	14
petit gran muscat/macabeo, Avinyó, "Petillant", Penedès, 2016	8
white vermouth, Priorat Natur, Catalonia, rocks	10
red vermouth, Primitivo Quiles, Alicante, rocks	10

TAPAS TASTING MENU

chef's selection of 7 of our best dishes, served family style
48 Per person (Beverages, Dessert, tax and gratuity not included)

JAMONES + QUESOS (1.5 ounce portions)

Jamón serrano, Monte Nevado, Aged 15-20 months, Rioja	16
Jamón Ibérico de Bellota, 5J, Acorn-Fed, 36 months, Jabugo	32
Mahón (cow, paprika rubbed, Menorca)	9
Manchego Pasamontes (sheep, Aged 8-12 months, La Mancha)	9
Sarró de Cabra (goat, Formed in napkin, Catalonia)	9
Tasting of All Three Cheeses (1 ounce each)	18

TAPAS (per piece)

Gilda - Spain in one bite: olives, pickled peppers, salted anchovy on a skewer	2.50
salt cured Spanish anchovy montadito, house made mató cheese, cracked pepper	2.50
wood oven roasted Monterey sardine and Avocado toast, pickled onions, smoked salt	3.00
smoked salmon montadito, greek yogurt, truffle honey on toast, quimet & quimet style	3.50
croqueta de Jamón serrano - crisp and creamy fritter of Spanish serrano ham	3.50
Pinchos Morunos - seared Lamb skewers with Moorish spices, cumin yogurt	6.00

RACIONES FRÍAS

marinated Spanish olives, marcona almonds, pickled vegetables	12
Little Gem salad, roasted beets, garlic chips, mint, sherry mustard vinaigrette	12
hand picked Dungeness crab salad, chicories, mandarins, avocado, fennel, lime vinaigrette	16

RACIONES CALIENTES

wild mushroom tosta, ricotta, truffle butter, pickled shallots, wild arugula, pine nuts	13
Espinacas con garbanzos - spinach and chickpea stew, Moorish spices	12
Asparagus a la Plancha, olive oil fried farm egg, mojama, pimentón almonds	15
coca (flatbread) of nettles, chorizo Ibérico, manchego, ricotta, caramelized onions, chile	18
Monterey chipirones (squid) a la Plancha, arroz negro, chorizo, ink, baby artichokes, alioli	17
seared McFarland Springs trout, baby carrots, sunchoke purée, Meyer lemon mojo verde	28
seared Ibérico pork shoulder steak, smoked potatoes, Piracicaba broccoli, quince alioli	28
Albóndigas - pork, lamb and jamón meatballs, tomato sherry sauce	13
tripe with chorizo and chickpeas from our wood oven	10

VERDURAS

sautéed chard catalan style, pine nuts, pickled raisins, garlic	9
patatas bravas - fried potatoes, alioli, salsa brava	10

corkage 25 dollars per 750ml | 4% service charge added in support of SF mandated employee benefits | firebrand bread, filtered water upon request | glub glub! ñam ñam!

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