

happy pride!

25 junio 2017

APERITIVOS

vermut espumoso - cava, red vermouth, orange bitters	11
sparkling sangría - cava, strawberry, orange, Lillet, basil manzanilla sherry, La cigarrera, chilled	12
fino sherry, César Florido, "cruz del mar", chilled	8
brut cava, Parés Baltà, Penedès, 2015	8
rosé brut reserva sparkling wine, Raventós i Blanc, "de Nit", 2014	12
white vermouth, Priorat Natur, catalonia, rocks	14
red vermouth, Primitivo Quiles, Alicante, rocks	11

TAPAS TASTING MENU

chef's selection of 7 of our best dishes, served family style
50 Per Person (beverages, dessert, tax and gratuity not included)

JAMONES + QUESOS

Jamón serrano, monte nevado, Aged 15-20 months, rioja	16
Jamón ibérico de bellota, 5J, Acorn-fed, 36 months, Jabugo	34
manchego pasamontes (sheep, Aged 8-12 months, La Mancha)	9
monte enebro (goat, bloomy rind, castilla y León)	9
mahón reserva (cow, paprika rubbed, balearic islands)	9
tasting of all three cheeses	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	3.00
boquerones (white anchovies), marinated eggplant, romesco, piquillo pepper on toast	3.00
wood oven roasted monterey sardine and avocado toast, pickled onions, smoked salt	3.50
marcona almond ajo blanco (white gazpacho), cherries, olive oil, sherry vinegar	4.00
croqueta de jamón serrano - crisp and creamy fritter of spanish serrano ham	3.50

RACIONES FRÍAS

marinated spanish olives, marcona almonds, pickled vegetables	12
little gem salad, roasted beets, garlic chips, mint, sherry mustard vinaigrette	13
knoll farm figs, caña de cabra goat cheese, arugula, hazelnuts, fennel, basil, px vinaigrette	16
frog hollow farm peaches with jamón serrano, toasted pistachios, arropo syrup, mint	19

RACIONES CALIENTES

espinacas con garbanzos - spinach and chickpea stew, moorish spices	13
ceps al forn - wood oven roasted porcini mushroom parcel with fiddlehead ferns, thyme	21
coca (flatbread) of summer squash, chorizo ibérico, spring onions, manchego, thyme	19
monterey chipirones (squid) a la plancha, sweet peas, sofrito, chorizo, mint, alioli	16
seared mcfarland springs trout, carrot purée, romano beans, beluga lentils, lemon mojo	29
quail a la plancha, plums, jamón crisps, smoked onion, frisée, whole grain mustard vinaigrette	22
albóndigas - pork, lamb and jamón meatballs, tomato sherry sauce	13
tripe with chorizo and chickpeas from our wood oven	11

VERDURAS

sweet corn and padrón peppers, butter, rosemary, garlic	9
sautéed chard catalan style, pine nuts, pickled raisins, garlic	9
patatas bravas - fried potatoes, alioli, salsa brava	11

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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