

our hearts go out to the people of Barcelona  
19 agosto 2017

## APERITIVOS

vermut espumoso - cava, red vermouth, orange bitters	11
sparkling sangría - cava, strawberry, orange, Lillet, basil manzanilla sherry, La cigarrera, chilled	8
fino sherry, César Florido, "cruz del mar", chilled	8
brut cava, Parés Baltà, Penedès, 2015	12
rosé brut reserva sparkling wine, Raventós i Blanc, "de Nit", 2014	14
white vermouth, Priorat Natur, Catalonia, rocks	11
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
Young Mahón (cow, paprika rubbed, Menorca)	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
Wood oven roasted Monterey sardine and avocado toast, pickled onions, smoked salt	3.50
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
Cojonudo - chorizo Ibérico, quail egg, smoked beans on toast. Spanish for "Amazeballs"	3.00
Tomato gazpacho, diced Jamón serrano, tiny croutons	4.00
Pan con tomate - Catalan tomato toast, extra virgin olive oil, garlic, sea salt	3.00

## RACIONES FRÍAS

Marinated Spanish olives, Marcona Almonds, pickled vegetables	12
Little gem salad, roasted beets, garlic chips, mint, sherry mustard vinaigrette	13
Cojondongo - "Gazpacho salad" of tomatoes, cucumbers, grapes, cumin garlic vinaigrette	15
Melón con Jamón - Jamón serrano, melon, mint, black pepper syrup, toasted pistachios	19

## RACIONES CALIENTES

Fried eggplant Sephardic style, Arrope syrup, sesame seeds, mint	12
Samfaina - Catalan summer vegetable ratatouille roasted in wood oven with a farm egg	16
Coca (flatbread) of Knoll Farm figs, bacon, Valdeón blue cheese, Manchego, rosemary	19
Monterey chipirones (squid) a la plancha, shelling beans, Jimmy Nardello peppers, Alioli	18
Seared McFarland Springs trout, corn, chanterelles, rosemary, cherry tomato-parsley Ajillo	28
Preso - Ibérico pork shoulder steak, broccoli raab, smoked potatoes, plum Alioli	28
Albóndigas - pork, lamb and Jamón meatballs, tomato sherry sauce	13
Tripe with chorizo and chickpeas from our wood oven	11

## VERDURAS

Sautéed chard Catalan style, pine nuts, pickled raisins, garlic	9
Seared Padrón peppers (some are hot, some are not), sea salt	10
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! Nam Nam!