

5 octubre 2018

APERITIVOS

rebujito - Fino sherry, sparkling Lemonade, mint 11

vermut spritz - Red vermouth, cava, orange bitters, thyme 12

sparkling sangría - cava, strawberries, oranges, rosé Lillet, basil 12

Brut cava, **parés baltà**, Penedès, 2015 11

Brut Rosat Reserva, **raventós i blanc**, "De Nit", 2015 14

white vermouth, **buil & giné**, "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

55 Per Person (beverages, dessert, tax and gratuity not included)

JAMONES + QUESOS

Jamón serrano "monte nevado" (Aged 15-20 months, Rioja) 16

Add summer melons, pistachios, black pepper syrup +5

Jamón ibérico de bellota "5J" (Acorn-fed, 36 months, Jabugo) 34

manchego (sheep, aged 8 months, La Mancha) 10

patacabra (goat, washed rind, Aragón) 10

quesuco ahumado de Liébana (cow, lightly smoked, cantabria) 10

tasting of all three cheeses 20

TAPAS (per piece)

gilda - Spain in one bite: olives, pickled peppers, salted anchovy on a skewer 2.5

wood oven roasted monterey sardine and avocado toast, pickled onions, smoked salt 3.5

smoked salmon montadito, house made mató cheese, truffle honey on toast 4

croqueta de jamón serrano - crisp and creamy fritter of Spanish serrano ham 4

chilled tomato gazpacho, diced jamón serrano, cucumbers, tiny croutons 5

pan con tomate - Catalan tomato toast, Arbequina olive oil, garlic, sea salt 3.5

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, valdeón blue cheese, arugula, fennel, basil, hazelnuts, PX vinaigrette 15

RACIONES CALIENTES

berenjenas fritas - fried eggplant, arrope syrup, sesame seeds, mint 14

sanfaina - Catalan autumn vegetable ratatouille roasted in wood oven with a farm egg 16

coca (flatbread) of chorizo ibérico, grapes, manchego, caña de oveja, pickled chiles 20

PEI mussels steamed in cava with chorizo, sofrito, butter, served with grilled bread 15

gambas al ajillo - Gulf shrimp sautéed with garlic, olive oil, fino sherry, espelette, bread 19

roasted SF halibut, clams, chorizo, fresh cranberry beans, guindilla peppers, alioli 31

seared lamb rib chops, broccoli di cicco, smoked potatoes, cumin yogurt, charmoula 29

Albóndigas - pork, lamb and jamón meatballs, tomato sherry sauce 13

garbanzos con morcilla - chickpeas, blood sausage, pine nuts, pickled raisins 11

VERDURAS

moorish sautéed spinach, fried chickpeas, hazelnut dukkah, lemon, garlic 10

wood oven roasted Padrón peppers (some are hot, some are not), Maldon sea salt 11

patatas bravas - fried potatoes, alioli, salsa brava 11

corkage 30 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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