

19 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

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** (sheep, Aged 8 months, La Mancha) 10

**patacabra** (goat, washed rind, Aragon) 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

**boquerones (white anchovies)**, Avocado, sesame, Espelette, Lemon zest on toast 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, peppers, 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

**warm delicata squash salad**, chanterelles, pomegranates, fennel, frisée, shaved Idiazábal 16

## RACIONES CALIENTES

**berenjenas fritas** - fried eggplant, Arrope syrup, sesame seeds, mint 14

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

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

**monterey squid a la plancha**, arroz negro (squid ink rice), chorizo, artichokes, alioli 19

**roasted monterey black cod**, Manila clams, fresh cranberry beans, guindilla peppers, alioli 31

**seared lamb rib chops**, romano beans, 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!

1320 Castro Street, San Francisco, CA 94114 415.285.0250 www.contigosf.com