

happy hour

5pm - 6pm

\$1.50 gilda

\$8 snack bowl

\$5 draft red vermouth

\$5 fino sherry

\$5 spanish lager or SC IPA

\$6 baby gintonic

lunch

GILDAS skewers of black anchovy, olive, pickled pepper 7 (3 pcs)

SCALLOP PINTXO almond romesco, shoestring potato 18 (3pcs)*

MAHON CHEESE PUFFS, Manchego, sesame, honey 10 (3pcs)

TXISTORRA PIGS IN A BLANKET dijon mustard 10 (3 pcs)

ESTADIO SNACK BOWL chips, white anchovies, olives, pickled peppers 11

FRILLY MUSTARD SALAD arugula, roasted beets, goat cheese, pistachio 14

PAN CON TOMATE 9 (add boquerones +\$4)

PATATAS BRAVAS red sauce, alioli 10*

TRUFFLED SPANISH TORTILLA, alioli 16*

IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24*

SOPA DE NAVIDAD, meatball stuffed pasta, really good broth 20*

SOBRASADA FLATBREAD crunchy veggies, shoestring potato 16

CHORIZO A LA SIDRA MONTADITO txistorra, house ricotta 17

CREAMED KALE MONTADITO, sourdough, sunny egg 12*

BRICK CHICKEN SANDWICH piquillo peppers, horseradish vinaigrette 16*

STEAK FLATBREAD, almond romesco, white cheddar, crispy potato 17*

cured meat

serrano ham 12

chorizo 13

coppa de serrano 13

Salchichon iberico 14

paleta de iberico 30

lomo serrano 13

OLIVES 7

MARCONA ALMONDS 7

cheese

manchego 10 (firmer, sheep)

idiazabal 9 (firm, sheep, raw)

leonora 12 (creamy goat)

queso de vino 14 (goat)

valdeon blue 9 (goat, cow)

(meat and cheese are served with tiller baking co. bread)

desserts

RWF CHURROS CON CHOCOLATE 12

ATXA PACHARAN, basque herbal digestivo 12

GALICIAN COFFEE LICOR, do ferreiro 16

50 YEAR PALO CORTADO SHERRY, manuel aragon 17/oz

MOSCATEL SHERRY, cesar florido 9 (3oz)

SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz