



- GILDAS skewers of black anchovy, olive, pickled pepper 7 (3 pcs)
- TXISTORRAS PIGS IN A BLANKET puff pastry, basque pepper 11 (3 pcs)
- 7 MINUTE EGG ortiz tuna, tapenade, trout roe 18 (3 pcs)
- SCALLOP PINTXO almond romesco, shoestring potato 18 (3pcs)*
- MARCONA ALMONDS 8
- OLIVES 7

- ARUGULA SALAD roasted beets, goat cheese, pistachios 15
- PAN CON TOMATE 9 (add boquerones +\$4)
- PATATAS BRAVAS red sauce, alioli 11*
- TRUFFLED SPANISH TORTILLA alioli 16*
- IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24*
- BRUSSELS SPROUTS anchovy butter, crispy leeks 15
- CRISPY BLACK CAROLINA RICE scallops, clams, alioli 41*
- FLANK STEAK moroccan marinade, caramelized leek mashed potatoes 42*

happy hour		5pm - 6pm
\$6 baby gintonic	\$1.50 gildas	
\$5 draft red vermouth	\$5 spanish lager	
\$5 WC IPA	\$15 cider porron	
\$5 fino sherry		

cured meat

- serrano ham 12
- chorizo 13
- paleta de iberico 30
- salchichon iberico 14

cheese

- manchego 10 (firmer, sheep)
 - idiazabal 11 (firmer, sheep)
 - mahon 11 (firm, cow)
 - valdeon blue 9 (goat, cow)
- (meat and cheese are served with Brandons Bread™)

desserts

- RWF CHURROS CON CHOCOLATE 12
- RICE PUDDING carolina gold rice, grapefruit, pistachio 10

- ATXA PACHARAN, basque herbal digestivo 12
- GALICIAN COFFEE LICOR, do ferreiro 16
- 50 YEAR PALO CORTADO SHERRY, manuel aragon 18/oz
- MOSCATEL SHERRY, cesar florido 11 (3oz)
- SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz