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 |
| $6 red sangria | $15 cider porron |
|  |  |



**ESPOOKIO**

10.13 – 10.31

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| |  | | --- | |  | | GILDAS skewers of black anchovy, olive, pickled pepper 7 (3 pcs) | | TXISTORRAS PIGS IN A BLANKET puff pastry, basque pepper 11 (3 pcs) | | CROQUETAS DE JAMON bechamel 12 (3pcs) | | SCALLOP PINTXO almond romesco, shoestring potato 18 (3pcs)\* | | OLIVES 7 | | MARCONA ALMONDS 8 | |  | | ARUGULA SALAD roasted beets, goat cheese, pistachios 15 | | PAN CON TOMATE 9 (add boquerones +$4) | | TRUFFLED SPANISH TORTILLA alioli 16\* | | IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24\* | | PATATAS BRAVAS red sauce, alioli 11\* | | BRUSSEL SPROUTS anchovy butter, crispy leeks 15 | | FLANK STEAK moroccan marinade, caramelized leek mashed potatoes 42\* | | CRISPY BLACK CAROLINA RICE scallops, clams, alioli 41 | | BRICK CHICKEN creamed kale, roasted turnips, frisee, horseradish vinaigrette 41 | | |  |  | | --- | --- | | **cured meat** | **cheese** | | serrano ham 12 | manchego 10 (firmer, sheep) | | coppa de serrano 13 | idiazabal 11 (firmer, sheep) | | iberico chorizo 22 | leonora 12 (creamy goat) | | paleta de iberico 30 | queso de vino 14 (soft, goat) | | lomo serrano 13 | valdeon blue 9 (goat, cow) | | salchichon iberico 14 | (meat and cheese are served with Brandons Bread™) | |  |  | |  |  | |  |  | |  |  | |  | |  | |
| |  | | --- | | **desserts** | | RWF CHURROS CON CHOCOLATE 12 | | MANCHEGO CHEESECAKE pistachio granola, membrillo 11 | |  | | 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  \*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. |   \*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. |