

Pintxos

\$8	GILDA BOQUERON DEL MAR CANTRABICO, GORDAL OLIVE, PICKLED PIPARRA PEPPER.
\$10	PAN CON TOMATE V PAN CRYSTAL, HEIRLOOM TOMATO, THYME, HOJIBLANCA ADD IBERICO (\$6)
\$11	MARINATED SPANISH OLIVES V GF LOCAL HERBS, SPANISH OLIVE OIL, CITRUS.
\$6	EL BULLI OLIVE V GF LIQUID BLACK ARAGON OLIVE.
\$13	CROQUETAS DE PATO (DUCK) GUINDILLA PEPPER AIOLI, PICKLED PIQUILLO PEPPER ADD N25 CAVIAR (\$12)
\$12	CROQUETAS DE POLLO PICKLED CUCUMBER AIOLI, MARYS CHICKEN ADD N25 CAVIAR (\$12)
\$13.5	SHORT RIB CROQUETAS HORSERADISH AIOLI, PIPARRA PEPPER ADD N25 CAVIAR (\$12)

Charcuteria

\$24	JAMON IBERICO DE BELLOTA (5JS) CARVED A LA MINUTE BY CHEF IN THE PASS
\$38	CHEF’S CHOICE FOR TWO TWO MEATS, TWO CHEESES, AND ACCOUTREMENTS ADD IBERICO (\$15)
\$60	CHEF’S CHOICE FOR FOUR THREE MEATS, THREE CHEESES, AND ACCOUTREMENTS ADD IBERICO (\$15)

Paellas

\$68	FIREWOOD ROASTED SEAFOOD PAELLA GF FIREWOOD ROASTED RED SNAPPER, SCALLOPS, BAJA VENUS CLAMS, LEMON VINAIGRETTE, HABANADA PEPPER, SALICORNIA, LEMON AIOLI.
\$48	RABO DE TORO PAELLA GF RABO DE TORO (BRAISED SHORT RIB IN LISTAU & SHERRY WINE), SOFRITO, MANZANILLA OLIVES, TOMATO, PIPARRA EMULSION, LEMON.
\$38	GRILLED ASPARAGUS PAELLA V GF GRILLED ASPARAGUS, SAFFRON VEGETABLE BROTH, GIGANTE BEANS, SOFRITO, SALMORRA SAUCE, CONFIT GARLIC, PADRON PEPPER ADD PRAWNS (\$14)

Platos Fuertes

\$68	WOOD FIRED NY STRIP STEAK GF GRILLED NY STRIP STEAK, BEEF TALLOW, CHARRED DUCK FAT POTATOES, TXIMITXURRI.
\$48	LOCAL HALIBUT GF SMOKED TOMATO FUMET, ROASTED ARTICHOKEs, SUNBURST SQUASH, BABY ZUCCHINI.
\$42	SECRETO IBERICO GF FIRE ROASTED IBERICO, ESCALIVADA, ARBEQUENA.
\$38	ROASTED HALF CHICKEN GF CONFIT TOMATOES, OLIVES, SAFFRON TOMATO SAUCE
\$42	DUCK ROULADE GF CHORIZO STUFFING, PREPARADE, DUCK SKIN CHICHARRON
\$43	TRUCHA A LA NAVARRA GF WOOD FIRED MT LASSEN CALIFORNIA TROUT, CRISPY JAMON, MARCONA ALMOND PESTO

Raciones

\$12	TEMECULA AVOCADO & TALO V GF TEMECULA SMASHED & CHARRED AVOCADO, CORKY’S WALNUT OIL, FRESH SEASONAL HERBS SERVED WITH TALO (BASQUE VERSION OF TOSTADA).
\$26	LOCAL BLUE FIN TUNA TARTAR LOCAL TUNA TARTAR OVER TALO (BASQUE VERSION OF TOSTADA), PIPARRA EMULSION, MAHONESSA, SMOKED SHOYU VINAIGRETTE, CRISPY GINGER AND SHALLOTS.
\$16	LOCAL BEETS V GF N PEACH VINAIGRETTE, SEVILLE ORANGE, SMOKED MARCONA ALMONDS, PEDRO XIMENEZ 25 YEAR AGED VINEGAR.
\$11	POTATOES EN SALSA VERDE GF FAVA BEANS, SALSA VERDE, EGG YOLK FUDGE, MOSCATEL VINEGAR.
\$24	GRILLED PRAWNS GRILLED PRAWNS, ESPELETTE PEPPER BUTTER, SOFRITO, PRESERVED LEMON VINAIGRETTE, GRILLED CROSTINI.
\$18	SUMMER SALAD V GF LOCAL GREENS, FENNEL, SHAVED CARROTS, HERBS, CONFIT TOMATOES, PURPLE ONION, BANYULS VINAIGRETTE, GRILLED PLUMS ADD PRAWNS (\$14)
\$12	PATATAS BRAVAS GF CRISPY POTATOES, BRAVAS AIOLI, COTIJA ADD CAVIAR (\$14)
\$21	WOOD FIRED SQUID GF GRILLED CHIPIRONES (LOCAL BABY SQUID), CHARRED MAYER LEMON, CILANTRO EMULSION.
\$13	CHARRED CARROTS VG GF N CARROT PUREE, SMOKED HONEY ESPELETTE, PISTACHIOS
\$18	WILD MUSHROOMS GF N SMOKED GARNETT YAM PUREE, AGED SHERRY VINEGAR, ROASTED HAZELNUTS
\$26	PULPO GF WOOD FIRED SPANISH OCTOPUS, MARINATED GIGANTE BEANS, CHARRED SHISHITO PEPPERS, CHORIZO ROMESCO, GRILLED LEMON

Desserts

\$14	WONG MANGO & BASQUE CHEESECAKE GF WONG MANGO, BASQUE CHEESECAKE, MINUS 8 VINEGAR.
\$16	SEASONAL TART V N INQUIRE WITH YOUR SERVER ABOUT OUR CURRENT SEASONAL OFFERINGS.
\$14.5	SEASONAL SORBET FLIGHT V GF THREE DIFFERENT FLAVORS. INQUIRE WITH YOUR SERVER ABOUT OUR CURRENT SEASONAL OFFERINGS.

*BASQUE GLOSSARY

Talo [ta.lo]: The Basque version of a toastada

Topa [to.pa]: Cheers!

Eskerrik asko [es.ke.rik as.ko]: Thank you very much

*V = vegan; VG = vegetarian; GF = gluten-free; N = contains nuts

*Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*For parties of 8 or more, there will be an automatic 20% gratuity applied to your check.



BASQUE SPIRIT
CALIFORNIA SOUL