



Pintxos

- \$8 GILDA**
Boqueron Del Mar Cantrabico, green olive, pickled piparra pepper.
- \$8 PAN CON TOMATE** **V**
Pan crystal, heirloom tomato, thyme, hojiblanca | Add Iberico (\$7)
- \$11 MARINATED SPANISH OLIVES** **V GF**
Local herbs, Spanish olive oil, winter citrus.
- \$14 CROQUETAS DE PATO (DUCK)**
Guindilla pepper aioli, pickled piquillo pepper | Add Oscietra caviar (\$12), add Serrano ham (\$5)
- \$13 CROQUETAS DE POLLO**
Pickled cucumber aioli, Marys chicken | Add Oscietra caviar (\$12), add Serrano ham (\$5)
- \$14 CAÑA DE CABRA TOAST**
Caña de cabra, apricot jam, espellete honey, verjus.

Raciones

- \$28 KAMPACHI TARTAR**
kampachi tartar over talo (Basque version of a tortilla), piparra pepper emulsion, kosho aioli, smoked shoyu vinaigrette, crispy ginger and leeks.
- \$16 AVOCADO & TALO** **V GF**
Temecula smashed & charred avocado, walnut oil, fresh herbs served with warm Talo (Basque version of a tortilla).
- \$18 REMOLACHAS** **V GF N**
Braised beets, valencia orange, marcona almonds, avocado puree, mint.
- \$29 GRILLED PRAWNS**
Grilled prawns, espelette pepper butter, sofrito, preserved lemon vinaigrette, grilled toast | Add toast (\$3)
- \$18 CHARRED CARROTS** **VG GF N**
Carrot puree, smoked honey espelette, pickled golden raisins, pistachios.
- \$28 PULPO** **GF**
Wood fired Spanish octopus, marinated gigante beans, charred shishito peppers.
- \$18 PATATAS BRAVAS** **GF V**
Potato pavée, bravas sauce, roasted garlic aioli, parsley | Add Bayonne jamon (\$6)
- \$21 WOOD FIRED SQUID** **GF**
Grilled chipirones (local baby squid), cilantro emulsion & mojo picón, and cilantro | Add toast (\$3)
- \$20 WILD MUSHROOMS** **GF N**
Smoked yam purée, 25 YO aged Sherry vinegar, roasted hazelnuts, and fresh herbs.
- \$18 FALL SALAD** **V GF**
Winter lettuces, roasted squash, cabrillo cheese, pickled butternut squash, mint, citrus, pepitas, persimmon vinaigrette | Add prawns (\$17)

Charcuteria

5 JOTAS JAMON IBERICO
\$35 for 1 oz | \$18 for 0.5 oz
Black footed Spanish Pork ham, 100% acorn feed, carved a la minute served with pan con tomate.

\$36 JAMON FLIGHT
Bayonne, Serrano, Chorizo Iberico. Includes Pan Con Tomate | Add Iberico (\$15)

\$25 QUESOS
Choice of Manchego (1oz), Assau-Iraty (1oz), or Petit Agour (1oz), Marcona almonds, candied apricot, apricot jam, served with toast | Add Iberico (\$15)

Paellas

- \$70 SEAFOOD PAELLA** **GF** **\$41 PAELLA DE VEGETALES** **GF VG** **\$54 PAELLA DE POLLO** **GF** **\$52 SHORT RIB "RABO DE TORO" STYLE PAELLA** **GF**
- Blue gambas, local red snapper, hokkaido scallops, hope ranch mussels, smoked trout roe, lemon aioli.
- Ember grilled Blue Oyster mushrooms, Pedro Ximenez vin, gigante beans, piquillo pepper, mojo verde aioli | Add prawns (\$17)
- Roasted chicken, wild mushrooms, chorizo bilbao, alubias, confit garlic aioli, grilled lemon.
- Sofrito, caperberries, green olives, piparra emulsion & piparra peppers.

Platos Fuertes

- \$58 WOOD FIRED NY STRIP STEAK** **GF** **\$48 WOOD FIRED LAMB CHOPS**
- Grilled NY strip steak, marble papas arrugadas, mojo verde & mojo picón.
- Hazelnut Romesco, grilled broccolini, green garlic aioli, migas, roasted guindilla.
- \$43 AMBER GRILLED PORK SECRETO** **GF**
- Fire roasted Secreto Iberico, escalivada, pimenton de la vera, chives, ajada.

Desserts

- \$15 BASQUE CHEESECAKE & ROASTED BERRY COMPOTE** **GF**
Wild berries, Pedro Ximenez
- \$16 SEASONAL TART** **V N**
Persimmon jam, Fog light goat cheese, pistachios, local honey, fresh thyme.
- \$14.5 SEASONAL SORBET FLIGHT** **V GF**
Three different flavors. Inquire with your server about our current seasonal offerings.