



BASQUE SPIRIT
CALIFORNIA SOUL

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)

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 TORREZNO

Smoked pork belly, black garlic aioli, apricot jam, and ice wine vinegar.

\$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.

PAELLAS

Gluten-free

\$70 SEAFOOD PAELLA

Blue gambas, local red snapper, Hokkaido scallops, Hope Ranch mussels, smoked trout roe, lemon aioli.

\$54 PAELLA DE POLLO

Roasted chicken, wild mushrooms, chorizo de Bilbao, alubias, confit garlic aioli, grilled lemon.

\$41 PAELLA DE VEGETALES VG

Ember grilled Blue Oyster mushrooms, Pedro Ximenez vin, gigante beans, piquillo pepper, mojo verde aioli | Add prawns (\$17)

\$52 SHORT RIB "RABO DE TORO" STYLE PAELLA

Sofrito, caperberries, green olives, piparra emulsion & piparra peppers.

\$56 DUCK SUPREME PAELLA

Dry aged duck breast, Luna Koshihikari rice, aged fig, Nante carrot, Shinko pear, dino kale.

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 FALL SALAD V GF

Winter lettuces, roasted squash, Manchego cheese, pickled butternut squash, mint, citrus, pepitas, persimmon vinaigrette | Add prawns (\$17)

\$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.

\$28 CRÈME FRAÎCHE PANNA COTTA GF

Sunchoke chips, smoked trout roe, chive oil, smoked Arbequina, pickled Piparra peppers.

\$18 CHARRED CARROTS VG GF N

Carrot puree, smoked honey espelette, pickled golden raisins, pistachios.

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.

PLATOS FUERTES

\$58 WOOD FIRED NY STRIP STEAK GF

Grilled NY strip steak, marble papas arrugadas, mojo verde & mojo picón.

\$48 WOOD FIRED LAMB CHOPS

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.

\$67 TRUCHA AL PIL PIL

Whole ember roasted Mt Lassen rainbow trout, pil pil sauce, fresh parsley, garlic chips, aged verjus.