



APERITIVOS

Heirloom Tomato Cucumber, onions, evoo, oregano (GF-V) Add chicken \$5 or shrimp \$8	12
Pear Confit Baby kale, tomato, cucumber, pine nuts, blue cheese, picada (GF, V optional) Add chicken \$5 or shrimp \$8	12
Soup of the Day	12

CHARCUTERIE

Jamon Serrano Spanish white pork aged 18 months	22
Charcuterie Pamplona chorizo lomo embuchado, sobrassada	23
Cheeses Spanish cheeses, manchego sheep aged 12 months, drunken goat, urgelia-cow	23

TAPAS

Shishito Pepper Charred pepper (GF-V)	11	Ox-Tail Tempranillo braised, prawns	19	Smoked Oysters Fresh oysters, chorizo, PX vinagre, lemon air (GF)	14
Patatas Bravas Fried potatoes, brava and aioli sauce (GF, V optional)	12	Bacon Wrapped Dates Manchego cheese, sherry truffle honey (GF)	14	Secreto Iberico Organic black pork, tomatoes, marbled potatoes, garlic, thyme GF)	23
Brussels Sprouts Spicy evoo, san simone cheese (GF, V optional) Add Chorizo \$3	14	Steamed Mussels Mussels, white wine, thyme, lemon air, toast Add chorizo \$3	15	Chicken Strips Fried chicken strips, soy sauce, mojo sauce, citrus zests	12
Iberico Meatball Organic beef and ham, San Simone cheese (GF)	15	Garlic Prawns Shrimp, garlic, sherry wine, nora peppers, bread	15	Chicken Cannelloni Spanish canaloni, bechamel, parmesan cheese	13
Fresh Oysters Oysters, horseradish, cocktail sauce, mignonette (GF)	19				

PAELLA

Seafood prawns, squid, mussels, fish (GF)	Rg 45 / Lg 55	Squid Ink Rice, squid, ink, saffron aioli (GF)	Rg 50 / Lg 60
Meat Chicken, spicy chorizo, pork , piquillo peppers (GF)	Rg 45 / Lg 55	Fiducia Surf & Turf Noodles or rice, mussels, fish, chicken, spicy chorizo (GF)	Rg 55 / Lg 65
Vegetarian Rice, zucchini, padron, piquillo, mushrooms, (GF-V)	Rg 40 / Lg 50	Valenciana Chicken, english peas, mushrooms (GF)	Rg 45 / Lg 55

*Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of food-borne illness.
6% is added to all checks for SF mandates and BOH - 20% gratuity will be add to checks of parties of 5 or more guests.*



VINO TINTO

<i>red wines</i>	<i>glass</i>	<i>bottle</i>
Carlos Serres Reserva Tempranillo Rioja, Spain	14	50
Artesa Pinor Noir Carneros, CA	16	65
Carlos Serres Gran Reserva, Tempranillo Rioja, Spain		68
Oberon Merlot Napa, CA		56
Wente Cabernet Sauvignon Livermore, CA		56

BEERS

Estrella Damm Barcelona, Spain	7
Scrimshaw Pilsner Fort Bragg, CA	7
Lagunitas IPA Petaluma, CA	8
Racer 5 IPA Rohnert Park, CA	8
Bud Light	6

BEVERAGES

Coke	4
Sprite	4
Diet Coke	4
Voss Water	5

VINO BLANCO

<i>white wines</i>	<i>glass</i>	<i>bottle</i>
Paco & Lola Albariano Rias Baixas, Spain	12	46
La Crema Chardonnay Sonoma, CA	14	56
Wente Sauvignon Blanc Livermore, CA		46
Abbazia Di Novacella Pinot Grigio Alto Italy		46

COCKTAILS

House Margarita Well tequila, lime juice, agave, and salt	15
Gin & Tonic	14
Spanish Old Fashion Templeton rye, licor 43, cherry, orange	14
Cucumber Delight Vodka, fresh cucumber, simple syrup, ginger beer, lemon juice	15
Mojito Lime juice, mint, agave rum	14

SANGRIA

Honoro red wine, brandy, assorted fruit and cinnamon	12	42
Honoro white wine, brandy, assorted fruit and cinnamon	12	42

DESSERTS

Chocolate Ganache Chocolate ganache balls, olive oil, sea salt and sugar baguette tuile.	9
Caramel Churros Dusted cinnamon churros, vanilla ice cream, pistachios and chocolate sauce.	10