



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	14

CHARCUTERIE

Jamon Serrano Spanish white pork aged 18 months	24
Charcuterie Pamplona chorizo lomo embuchado, sobrassada	22
Cheeses Spanish cheeses, manchego sheep aged 12 months, drunken goat, urgelia-cow	23

TAPAS

Shishito Pepper Charred pepper (GF-V)	12	Ox-Tail Tempranillo braised, prawns	19	Smoked Oysters Fresh oysters, chorizo, PX vinagre, lemon air (GF)	15
Patatas Bravas Fried potatoes, brava and aioli sauce (GF, V optional)	13	Bacon Wrapped Dates Manchego cheese, sherry truffle honey (GF)	15	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	15	Steamed Mussels Mussels, white wine, thyme, lemon air, toast Add chorizo \$3	16	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	16	Chicken Cannelloni Spanish canaloni, bechamel, parmesan cheese	13
Fresh Oysters Oysters, horseradish, cocktail sauce, mignonette (GF)	19	Grilled Octopus Chorizo, potato comfit, Lemon air, chili oil, smoke paprika (GF)	26	Lamb Chop Pistachio mascarpone cheese, chili oil	17

PAELLA

Seafood prawns, squid, mussels, fish (GF)	Rg 47 / Lg 58	Squid Ink Rice, squid, ink, saffron aioli (GF)	Rg 52 / Lg 62
Meat Chicken, spicy chorizo, pork , piquillo peppers (GF)	Rg 47 / Lg 56	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 42 / Lg 52	Valenciana Chicken, english peas, mushrooms (GF)	Rg 47 / Lg 58

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 added to checks of parties of 5 or more guests.



VINO TINTO

<i>red wines</i>	<i>glass</i>	<i>bottle</i>
Carlos S. Reserva Tempranillo 2014 Rioja, Spain	14	52
Honoro Vera Cabernet 2018 Sauvignon, Spain	13	46
Oberon Merlot 2017 Napa, CA		56
Wente Cabernet Sauvignon 2017 Livermore, CA		56
Ramon Bilbao crianza limited 2016 Tempranillo, D.O.C. Rioja, Spain		66

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 St. Louis, MO	6

SANGRIA

Red Sangria - Honoro red wine, brandy, assorted fruit and cinnamon	12	42
White Sangria - Honoro white wine, brandy, assorted fruit and cinnamon	12	42

DESSERTS

Chocolate Ganache Chocolate ganache balls, olive oil, sea salt and sugar baghette	9
Caramel Churros Dusted cinnamon churros, vanilla ice cream, pistachios and chocolate sauce.	11

VINO BLANCO

<i>white wines</i>	<i>glass</i>	<i>bottle</i>
Burgans, Albariano 2019 Rias Baixas, Spain	12	46
Principe De Viena 2017 Chardonnay, Navarra, Spain	11	40
Huber Riesling 2011 Engerreich, Austria		46
La Crema Chardonnay 2018 Sonoma, CA		56

COCKTAILS

House Margarita Well tequila, lime juice, agave, and salt	13
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
San Francisco Negroni Local gin, Bruto Americano, Sweet Vermouth	14
Mi Casa Tu Casa Mezcal, Elderflower, Grapefruit	14

BEVERAGES

Coke	4
Sprite	4
Diet Coke	4

Tarta de Santiago Ground almond, berries, powder sugar	10
Crema Catalana Spanish Custard, hard caramel top, berries	10

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