

PINTXOS

basque bar bites, a staple of the Spanish bar hopping experience (2 pieces per order)

- grilled brassicas** 8.
guindilla peppers, salsa verde
- champinoñes** 10.
cider braised mushrooms, motherloaf baguette
- bonito del norte** 14.
tuna stuffed piquillo pepper, motherloaf baguette
- bacalao** 12.
whipped salt cod, motherloaf baguette
- octopus & scallion** 16.
octopus & charred scallion, aioli, crispy potatoes
- txistorra sausage** 12.
basque sausage, roasted peppers, motherloaf baguette

HOUSE CLASSICS

- crudo of the day** 19.
crudo, gordal olives, meyer lemon
- ensalada verde** 17.
escarole & grilled radicchio, anchovy vinaigrette, walnut
- coca** 22.
smoked mushroom tartine, salted egg yolk, fresh cheese
add jamon 10.
- tortilla española** 16.
spanish tortilla, leek sofrito
add jamon 10.
- calasparra rice** 14.
calasparra rice, saffron sofrito
add jamon 10.
- patatas bravas** 15.
fried potatoes, bravas sauce, fennel pollen
- jamon iberico** 32.
acorn fed Iberian ham, bettermade potato chips

FROM OUR HEARTH

- grilled snow pea ensalada** 18.
snow peas, soft house cheese, frisee, pickled sultanas, pimenton vinaigrette
- gambas a la plancha** 24.
wood fired whole tiger prawns, piquillo aioli
- calamares rellenos** 28.
whole stuffed squid, ink sauce
- hearth coliflor** 19.
hearth roasted cauliflower, romesco
- swordfish brocheta** 36.
grilled swordfish skewers, romesco, mojo verde
- grilled half chicken** 44.
chorizo stuffed half chicken, chickpeas, roasted kale, chicken jus
- steak escalivada** MP
30 day dry-aged michigan t-bone steak, hearth roasted peppers & onions, pedro ximenez jus

POSTRES

- helado de turrón** 14.
honey almond ice cream, orange blossom sorbet, caramel, spanish nougat, bee pollen, sea salt
- spanish orange cake** 16.
orange cake, coffee butternut cream, hazelnut, sea salt
- cañas** 4. ea
spanish cannoli, olive oil custard, chocolate



LEÑA