

Food

No substitutions, please.
Please inform us about any dietary restrictions.

Cured & Pickled **Chorizo Ibérico Picante 9**

Jamón Ibérico Mangalica 16

Marinated Anchovies 14
Fennel, Strawberry, Mint

Pinxtos Gildas 9
Pickled Peppers, Anchovies, Olives, 1oz Fino Sherry

Plates & Bowls **Almonds 6**
Sea Salt, Rosemary

Roasted Olives 7
Harissa, Citrus

Smoked Beets 10
Butter, Honey, Lemon

Caldo Vizcaíno 12
Merguez, Lamb Stock, Chickpeas, Escarole

Caracoles 14
Fennel, Saffron, Pepper Broth

Gnocchi 16
Mushrooms, Ricotta

Smoked Mussels 16
Squid Ink Orzo, Verde

Roasted Octopus 17
Potato, Harissa

Tuna Conserva 17
Lima Bean Ragout, Herbs

Shrimp 18
al Ajillo, Parsley

Conserva Curated selection of tinned seafood and accouterments

Navajas al Natural 15
Razor Clams in Brine
Smoked Butter, Scallion, Baguette

Txipirones Rellenos 16
Squid in Olive Oil
Olive Oil, Chile, Baguette

Calamares en Salsa Americana 11
Squid in Spicy Tomato Sauce
Baguette, Lemon

Calameres en Tinta 11
Squid in Ink
Baguette, Lemon

Sardinas en Aceite de Oliva 12
Sardines in Olive Oil
Butter, Mustard, Baguette

Sardinas Picantonas 12
Sardines in Spiced Sauce
Butter, Lemon, Baguette

Berberechos al Natural 14
Cockles in Brine
Cucumber, Lemon

Almejas al Natural 13
Clams in Brine
Potato Chip, Hot Sauce

Cheese **Selection of Cheeses 17**

Crackers, Honey, Jam
Mitibblue (La Mancha, Spain) Semi-soft sheeps's milk blue
Caña de Cabra (Murcia, Spain) / Soft ripened goat's milk
San Simón (Galicia, Spain) / Semi-soft cow's milk

Cocktails

Motxo 10
Highball: red wine, coca cola
Texture ● ~~~~~
Complexity ~~~~~● ~~~~~

Singh Sling 13
Shaken: nigori, juice, etc.
Texture ~~~~~● ~~~~~
Complexity ~~~~~● ~~~~~

🍹🍷 13
Stirred: gin, aperitifs, cara cara oleo
Texture ~~~~~● ~~~~~
Complexity ~~~~~● ~~~~~

Crispy Boi 14
Highball: whisky, vermut, soda
Texture ● ~~~~~
Complexity ~~~~~● ~~~~~

Ancient Rage 14
Shaken: bourbon, toasted coconut, falernum
Texture ~~~~~● ~~~~~
Complexity ~~~~~● ~~~~~

Just Like Nona Used to Make 12
Shaken: rums, strega, lime
Texture ~~~~~● ~~~~~
Complexity ~~~~~● ~~~~~

Wine by the Glass

Vinyes Singulares Cava Brut Nature NV 12

Nicolas Boudeau "Grain de Rosée" 12

Itsas Mendi "Bizkaiko Txakolina" (White) 13

Lagariza Mencía (Red) 13

Draft

American Solera "Handsome Brothers" 8
Session IPA (5.1%)

Barrier Brewing "Classic" 8
White Ale (5%)

Sidra Natural (5oz) 5
Basque Cidre

Atxa Vermouth Rojo (5oz) 5

Most of our dishes are accompanied by fresh bread.
If you'd like additional bread with any dish, we're happy to provide more to you for \$3.

*These items prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition