

September 3, 2021

Conservas - Spanish Tinned Seafood
Served with Lemon, Olives, Grilled Baguette, Lemon Aioli



- Jose Gourmet Small Sardines in Olive Oil 16
- Ramón Peña Mussels en Escabeche 16
- Jose Gourmet Codfish in Olive Oil and Garlic 18
- Ramón Peña Sardines in Olive Oil 22
- Ramón Peña Garfish in Olive Oil 24
- Don Bocarte Anchovies in Vinegar 26

Olasagasti Cantabrian Anchovies Al Ajillo,
Basque Style Anchovies 21

Fangst Baltic Sea Sprat No. 2,
Smoked in Pressed Rapeseed Oil (Denmark) 24

Pintxos

- Gilda, Boquerones, Olive, Piquillo Pepper 2 (2)
- Chorizo, Manchego, Baguette, Dijon, Shishito 3 (2)
- Bacalao Croquettes, Orange Blossom Aioli 4 (3)
- Jamón Croquettes, Mojo Picón 4 (3)
- Beef Empanadas, Ají Amarillo Aioli 6 (3)
- Morracan Lamb Skewers, Lemon, Sumac 6 (3)

Raciones

- Pan Con Tomate, Pan Rústico, Tomato, Fleur de Sel 6
- Marcona Almonds, Thyme, Lemon Fleur de Sel 7
- Spanish Olives, Lemon, Garlic, Rosemary 7
- Boquerones, Espelette, Garlic Vinaigrette 9
- Cantabrian Anchovies, Piquillo Peppers 10

Jamones y Quesos

- Marinated Manchego, Sheep's Milk Cheese, Garlic, Thyme 9
- Jamón Serrano, French Cornichons 10
- Jambon de Bayonne, Fresh Horseradish 10
- Caña de Cabra, Goat's Milk Cheese, Bloomy Rind, Pan Tostado 10
- La Peral, Cow's Milk Blue Cheese, Ajo Dulce, Pan Tostado 10
- Idiazabal, Pressed Sheep's Milk Cheese, Peach Preserves, Pan Tostado 12
- Lady Edison Domestic Ham, 22 Month, NC Farmhouse Cured 28

Tapas

- Heirloom Tomato Gazpacho, Basil, Ajo Blanco, Olive Oil, Baguette 10
- Patatas Bravas, Mojo Picón, Roasted Onion Purée, Garlic Aioli, Scallions 12
- Mesclun Greens, Tarragon, Mint, Idiazabal, Hazelnuts, Lemon Vinaigrette 12
- Tomato Carpaccio, Garlic Flan, Toasted Breadcrumbs, Fine Herbs 15
- Coho Salmon, Dragon Tongue Beans, Guindilla Chilis, Preserved Lemon 16
- Bluefin Tuna Crudo, Tiny Tomatoes, Pistachio Tximitxurri 18
- Calamari a la Plancha, Calabrian Chilis, Anchovy Oil, Scallions 18

Entradas

- Lobster Mushroom Fricassée, English Peas, Lima Beans, Basil, Preserved Truffle, Fresh Ricotta 34
- Swordfish, Smoked Eggplant, Grilled Zucchini, Tiny Tomato-Oregano Oil 39
- Wood Grilled Lamb Shoulder, Slow Roasted Ratatouille, Basil, Natural Jus 42
- Paella de Mariscos, Calamari, Shrimp, Mussels, Sweet Peppers, Ají Amarillo Aioli 44
- 20 oz. Ribeye Steak, Pommes Lyonnaise, Sage Picada, Sauce Romesco 65



Scan the QR Code for a
link to our Menu



A service charge of 22% will be automatically added to all checks
If you would like this percentage adjusted please ask to speak with a manager. Thank you.

Guests must wear a mask covering face and nose at all times when not seated at the table.