

**Sangria**

rose, blood orange, vanilla, ginger

**Kalimotxo**

red wine and cola

9 each / 18 carafe

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**Gin Tonic #1** 10 / 20

gin, house tonic, botanicals

**Gin Tonic #2** 12

gin, lemon, aloe, vermouth, celery bitters, tonic

**Gin Tonic #3** 12

gin, grapefruit, lime, pedro ximenez, tonic

**Gin Tonic #4** 12

genever, saffron, cardamom, quinaquina, soda

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**Valenciana** 11

vodka, tarragon, valencia orange, cava

**Herencia Highball** 10

dry & sweet vermouths, manzanilla, soda

**Salty Spaniard** 11

gin, fino sherry, dry vermouth, orange bitters

**Foxglove** 11

amontillado, amaro, falernum, coconut, lime

**Bolero** 12

rye, oloroso, nocino, orange peel

**Canary Isle** 11

rum, pine nut, grapefruit, manzanilla, becherovka

**Moorish Invasion** 12

spanish brandy, fino, pineapple, ancho, harissa

**Urbana** 12

mezcal, applejack, banana, palo cortado

**Glass / Bottle****Sparkling**

Cava, Xarello-Macabeo, M.Pons, Penedes NV	9 / 45
Cava Reserve, Xarello, Julia Bernet, Penedes NV	14 / 65
Ameztoi, Hondarribi Beltza, cuvee <i>Hijo de Rubentis</i> , <i>Getariako Txacolina</i> , 2015	16 / 75

**Glass / Carafe / Bottle****White**

House White	7 / 14
Verdejo, Casamaro, Rueda Castilla y Leon 2016	9 / 18 / 36
Albarino, Naie Senora, Galicia Rias Baixas 2016	10 / 20 / 40
Sauvignon Blanc, Blanco Nieva, Rueda Castilla y Leon 2016	12 / 24 / 42
Txakolina, Bengoetxe, Hondarribi Zur, Getariaco	12 / 24 / 48
Alvarinho/Loureiro, Allo, Minho Portugal 2016	42
Verdejo, Isaac Cantalapiedra Cantayano, Castilla y Leon 2015	45
Albillo cuvee, Alfredo Maestro, Lovamor natur, Castilla y León 2016	48
Viura blend, Muga, Rioja Alta 2016	48
Godello, A Coroa, Valdeorras Galicia 2016	42
Treixadura, Viña Mein, Ribeiro del Duero 2016	48

**Red**

House Red	7 / 14
Graciano, Rio Madre, Rioja 2015	8 / 16 / 32
Monastrell, T.Rodriguez, Alicante Costa Blanca 2013	9 / 18 / 36
Tempranillo, Orlegi Luberri, Rioja Alavesa 2016	9 / 18 / 36
Grenache/Carignan , Flor del Montsant, 2015	11 / 22 / 44
Bobal, Vera de Estenas, Utiel Requena Valencia 2016	12 / 24 / 48
Monastrel-Syrah-Merlot, Carro, Yecla Murcia 2014	12 / 24 / 48
Mencia cuvee, D. Ventura, Pena do Lobo, Ribeira Sacra 2015	14 / 28 / 56
Trepal del Jordiet Rende Masdeu, Anfora, Catalonia 2014	48
Mencia, DaTerra Portela do Vento, Ribera Sacra 2015	52
Tempranillo cuvee , Conde de Hervias, Trinidad Rioja Alta 2013	75
Tempranillo Roble, Viña Sastre, Ribera del Duero 2015	52
Grenache Roble, Giral, Montsant 2011	65
Garnacha old vines, Zestos, Madrid, 2015	42
Garnacha-Tempranillo Reserva La Antigua, Rioja 2008	62
Tempranillo, Dehesa la Granja, Ribera del Duero Castilla Y Leon 2008	68

## TAPAS frias \$6 | 3 for \$16

mixed Spanish house cured olives, thyme  
garbanzo and pimenton puree, piquillo, grilled bread, mint  
eggplant escabeche, sherry vinegar, oregano, garlic  
boquerones, cured white anchovies, spicy Iberian sauce

ensaladilla rusa tradicional  
add anchoive \$2  
tortilla de patata, pimenton aioli, frisee  
escalivada, roasted pepper, eggplant  
basque piquillo peppers, w/ morcilla

pan con tomate  
chickory, baña cauda, manchego, almonds  
squid, mussels, garbanzo salpicon, celery, pimenton add \$2  
atun crudo, romesco, almond, lemon oil add \$4

**CHARCUTERIA** | Iberico de Bellota 8 • Chorizo 5 • Sobresada 5 **QUESO** | Manchego sheep 5 • Tabla 20

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## TAPAS | hot

croquetas de jamon, fried sage 8  
fried patatas, salsa brava, aioli 7  
sautéed spinach, pine nuts, roasted garlic, raisins 8  
charred cauliflower, romesco, grilled lemon 9  
grilled setas, oyster mushrooms, garlic, manchego 9

roasted calabaza, goat cheese-bread stuffing, pepitas 9  
grilled sardines, shallots, gindillas, olives 10  
salt cod bonuelos, lemon, aioli 9  
pulpo, fingerling potatoes, olives, pimenton 14  
gambas, olive oil poached prawns, grilled bread 15

piperade, roasted rock cod, salsa verde 16  
paella, shrimp, mussels, clams, aioli, lemon 18  
tempranillo braised oxtail, mashed potato, mirepoix 17  
fabada chorizo, morcilla, pork belly and bean stew, chorizo 16