

# TAPAS PAIRINGS

---

## WINE

Raventos I Blanc, Blanc des Blancs	15
La Val, Albarino, Rixas Bixas 2024	16
Ameztoi, Getariako Txakolina 2024	16
Comando G, 'Bruja de Rozas', Cebros 2022	25
Bodegas Hermanos Pecina, Reserva, Rioja 2017	25

## SHERRY

Valdespino Manzanilla Sanlucar de Barrameda	14
Valdespino 'Tio Diego' Amontillado Sherry	14
Lusteau "San Emillio" Pedro Ximenez	15

## SANGRIA

Red Sangria	16
White Sangria	16



## TAPAS

---

<b>GILDAS</b> (GF)	8
Skewered boquerones, spanish olives, and guindilla peppers	
<b>PAN CON TOMATE</b> (VG)	6
Grilled bread with marinated tomato and olive oil	
<b>CROQUETAS DE ATUN</b>	10
Crispy tuna croquette with aioli	
<b>MANCHEGO &amp; JAMON IBERICO</b> (GF)	12
Jamon Iberico de Bellota & 6-month aged Manchego cheese	
<b>PIQUILLOS RELLENOS</b> (GF)	10
Marinated piquillo peppers stuffed with whipped goat cheese	
<b>HUEVOS ROTOS</b> (GF)	16
Olive oil potatoes topped with Jamon Iberico and coddled egg	
<b>TORTILLA DE PATATAS</b> (V)	12
Spanish omelet with caramelized onions and zucchini	
<b>CHORIZO AL VINO TINTO</b> (GF)	16
Spanish Chorizo braised in red wine	
<b>ALBONDIGAS</b>	16
Beef meatballs braised with tomato and peppers	
<b>PULPO AL CARBON</b> (GF)	18
Chargrilled octopus with olive oil potatoes and pimentón	

---

(V) VEGETARIAN    (VG) VEGAN    (GF) GLUTEN-FREE

\* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please advise your server of any food allergies.