

Estadio

Servicio de Pan v

Housemade Bread w/ Olive Oil 4

Acetunas, Ajo y Pepinillos v + gf

House Marinated Olives, Pickled Garlic & Cornichons 7

Quesos

Caña de Cabra (soft goat,) Manchego (semi-firm sheep,) Valdeon (mixed milk blue,) Membrillo & Raisin Crisps 16
Select One Cheese 6

Charcuterie

Jamon Serrano, Lomo Embuchado, Chorizo & Country Bread 28

Catalan Mató Cheese

Fresh Housemade Cheese, Raw Honey & Grilled Bread 13

Chilled Ajo Blanco Soup v

'White Gazpacho' Almonds, Garlic, Bread, Olive Oil, Grapes 10

Arugula Salad with Jamon Serrano gf

Served with Cucumber, Honeycrisp Apple, Manchego, Piquillo Pepper and Sherry Mustard Vinaigrette 13

Croquetas

Wild Mushroom, Arugula & Roasted Red Pepper 10
Jamon, Piquillo Pepper Emulsion & Pickles 10

Montaditos ~ open faced sandwich

Pan con Tomate 8
Pan con Tomate w/ Jamon Serrano & Manchego Cheese 12
Roasted Beet w/ Goat Cheese & Salsa Verde 11
Smoked Duck w/ Caramelized Shallot & Foie Mousse 14

Bocadillos ~ lil sandwich

Chorizo & Idiazabal 6.5
Crispy Pork Belly with Pickled Shishitos & Aioli 7

Shishito Peppers v + gf

Blistered Peppers with Sea Salt & Vinaigrette 9.5

Patatas Bravas v

Potato, Brava Sauce & Alioli 11

Crispy Cauliflower v

Smoked Eggplant Tahini Sauce & Pickled Turnips 13

Fried Eggplant v

Garlic Alioli & Honey 10

Crispy Brussel Sprouts v

Sherry Carmelized Onions, Sweet Currant & Espelette Spiced Pine Nuts 12

Sautéed Asparagus

w/ Roasted Maitake Mushroom & Tarragon-Butter Emulsion 14

Bomba Rice

Creamy Bomba Rice served with Mushrooms, Scallions, Manchego & Truffle Butter 16

Tortilla Espanola gf

Onion, Potato, Sweet & Hot Peppers, Alioli 15

Shrimp Ajillo

Garlic, Parsley, Lemon, Red Chili & Country Bread 17

Sautéed Soft Shell Crab w/ Mussels

With Saffron Broth & Ragout of Fennel & Tomato 21

PI Calamari a la Plancha

Olive Oil, Garlic, Salsa Verde & Country Bread 16

Steamed PEI Mussels

Chorizo Chistorra, Shallots, Country Bread, Garlic & White Wine Sauce 17

Baby Chorizos

Housemade Potato Chips & Curry Sauce 13

Spiced Grilled Chicken gf

Basmati Rice, Napa Cabbage Salad & Salsa Loca (Garlic, Cilantro, Labne & Jalepeño 18

Seared Atlantic Salmon & Verduras gf

w/ Sautéed Corn, Asparagus, Mushroom, Baby Kale & Scallions, Piquillo Pepper Labne 21

Grilled Pork Chop gf

Local Pork from Pipe Dreams Farm, Sautéed Kale w/ Currants, Lemon-Anchovy Sauce & Chili Butter 21

Espumante | SPARKLING

Parés Baltà, Brut Cava, Penedès NV - 12

Blanco | WHITE

Adega Marea Alta *Do Zoe* Albariño, Rias Baixas - 12

Protos Verdejo, Rueda - 12

Finca Allende Viura, Rioja - 13

Rosado | ROSÉ

Cellar de Capçanes, Mas Donis Rosat, Garnacha, Monsant - 11

Amextoi *Rubentis* Txakoli Rosé, Hondarribi Beltza Basque Country - 14

Tinto | RED

Mesquida Mora, 'Sincronia,' Pla i Llevant, Montanegro, Mallorca - 13.5

Eguren Ugarte, Reserva, Tempranillo, Rioja Alevesa - 14

Pesquera, Condado de Hazo, Tinto Fino, Ribera del Duero - 15

Ferez | SHERRY

La Cigarrera, Manzanilla - 9

El Maestro Sierra Amontillado 12 yr. - 13

Emilio Hidalgo, 'Gobernador' Oloroso - 12

Sangria

Red with Cachaça, Lime & Mint - 9

White with Tequila, Apple & Rosemary - 9

Gintonic | GIN & HOUSE-MADE TONIC

Old Raj Gin & Orange-Thyme - 15.5

Mahon Gin & Lemon-Ginger-White Pepper - 15.5

Edinburgh Gin & Rhubarb-Almond-Cardamom - 15.5

Cerveza | BEER

Alhambra, Reserva 1952, Strong Pale Lager (Granada) (11.2oz bt1) - 8

Mahou Cinco Estrellas, Pilsen-Style Lager (Madrid) (11.2 oz bt1) - 7.5 Right Proper, Raised by

Wolves, Dry-Hopped IPA (DC) (12oz can) - 9

Anderson Valley Summer Solstice Ale (CA) (12oz can) - 9

Evolution Lot No. 3 American IPA (VA) (12oz bt1) - 7.5

Great Divide Hazy IPA (CO) (12oz can) - 9

Alhambra, Reserva Roja, Dark Lager (Granada) (11.2oz bt1) - 8

HardyWood Peach Tripel (DC) (16oz can) - 14

Old Ox, Black Ox Porter (VA) (12oz can) - 8

Cóctel Espumoso | SPARKLING

Tecolote - Tequila & Cava, Rosemary & Grapefruit - 12

Spanish Variation - Brandy & Cava & Bitters - 12

Spanish Old Fashioned | RYE

Rye, Quince, Brandy & Orange Spice Bitters - 15

Unos Altos | CLASSIC HIGH BALLS

Calimocho - Red Wine & Cola - 9

Tinto de Verano - Red Wine & Lemon Soda - 9

Vermut | VERMOUTH

Atxa Rojo Vermut (Basque Country) - 9

BCN Vermut (Catalonia) - 11

Sidra | BASQUE CIDER

Isastegi Sagardo Naturala

5 oz glass - 6 /// 750mL bottle - 25

Wines By The Bottle

CAVA

Parés Baltà, Brut Cava Penedès NV - 52

Recaredo, 'Terres,' Brut Nature Gran Reserva 2014 - 85

ALBARIÑO

Fillaboa Seleccion Monte Alto, Rías Baixas 2017 - 62

Do Ferreiro, Valle del Salnés, Rías Baixas 2018 - 68

Pazo de Senorans, Rías Baixas 2018 - 65

TXAKOLI

Ameztoi, Txakoli, Getariako Txakolina, Basque Country 2020 - 50

CODELLO

Raul Pérez, Ultreia Saint Jacques, Bierzo 2019 - 49

ROSADO

Raza Vinho Verde Rosado, Portugal, 2019 - 38

Ostatu, Rosado, Rioja 2019 - 44

Bodegas Muga, Rosado, Rioja 2019 - 52

Ameztoi, 'Rubentis,' Txakoli Rosé, Getariako

Txakolina Basque Country 2019 - 55

GARNACHA

Cellar Unio, Perlat, Monsant 2017 - 47

Alto Moncayo, 'Veraton,' Campo de Borja 2017 - 65

Alto Moncayo, 'Garnacha,' Campo de Borja 2016 - 95

MENCIA

D. Ventura 'Pena do Lobo,' Ribeira Sacra 2017 - 54

Raul Pérez, Ultreia Saint Jacques, Bierzo 2018 - 49

TEMPRANILLO - RIOJA

Palacios Remondo, La Vendimia, Rioja 2018 - 46

Carlos Serres, Reserva, Rioja 2014 - 48

La Rioja Alta, 'Vina Alberdi,' Rioja 2015 - 65

Remelluri, Reserva, Rioja 2013 - 90

TINTO FINO - RIBERA DEL DUERO

Emilio Moro, Ribera del Duero 2018 - 68

Alejandro Fernandez, Pesquera, Reserva, Ribera del Duero 2015 - 125

Aalto, Ribera del Duero 2016 - 105

TINTA DE TORO - TORO

Bodega Numanthia, 'Termes,' Toro 2016

Bodega Matsu, 'El Recio,' Toro 2018