

SIDES

Side of Bread (V)	2.5
Gluten Free Baguette (V)	6
Marinated House Olives (V)	7
House Salad (V)	7
Sliced Baked Potato (V)	8
Piquillo Peppers (V)	8
Mixed Mushrooms	8

ROUND OF BEERS FOR THE KITCHEN STAFF	5
A simple way to show your appreciation for the kitchen!	

COLD MEATS

JAMÓN IBÉRICO 5J (1.5OZ)	39
100% acorn fed salt cured pork	
FUET	11
Pork dried sausage	
LOMO IBÉRICO	13
Iberian pork cured loin	
CHORIZO IBÉRICO	11
Iberian pork spiced chorizo	

CHEESE

MANCHEGO	10
La Mancha. Sheep	
IDIAZABAL	10
Basque country. Sheep	
PAYOYO	10
Andalucía. Goat & Sheep	
MAHÓN	10
Menorca. Cow	

* There is a 20% service charge added to tables of 6 or more

* If you have a food allergy, please alert your server when ordering as not every ingredient is listed for each menu description.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TO START WITH

DAILY OYSTERS	4
By the piece. Mignonette, lemon	
CHARBROILED OYSTERS	8
By the piece. Ponzu, rice vinegar mayo	
PA AMB TOMAQUET	9
Toasted bread, grated tomato, garlic oil	
ANCHOVIES FROM SANTOÑA	17
Cured in salt (2 years)	
ASPARAGUS COJONUDOS	18
From Navarra. Tomato & scallion salad & aioli "negat" (VG)	
COLD TOMATO SOUP	17
Mustard ice cream, basil oil, croutons (VG)	
OCTOPUS	18
Carpaccio. Garbanzo bean spread, apple aioli, lemon zest	
BRANZINO TARTARE	18
White garlic cold soup, cucumber, quince	
OUR GILDA	18
Cantábrico anchovies, boquerones en vinagre, marinated olives, grated tomato & guindilla peppers	
STEAK TARTARE	19
Mustard, apple, capers, shallots, pickled spanish green chili	
GLÓRIES SALAD	17
Greens, tomato, apple, onion, mozzarella, black olives, pesto (VG)	
CHARBROILED PRAWN	7
By the piece. Aioli	
CHARBROILED OCTOPUS LEG	23
Romesco and green salad	
ESCALIVADA	19
Charbroiled pepper, eggplant, onion, anchovy-infused evoo	

SOMETHING ELSE

CLAMS "DEME'S MOM'S RECIPE"	22
Jamón ibérico, tomato sofrito, picada sauce, sherry vinegar	
PAN-SEARED FOIE	24
Honey bread, apple textures, raspberries, almond powder	
CANELONS AU GRATIN	21
Catalan-style roasted chicken cannelloni & bechamel	
OUS	25
Poached eggs, potato foam, cripsy jamón ibérico, black truffle	
ARTICHOKE	24
Grilled artichoke confit, jamon ibérico, almond/balsamic vinaigrette	
GAMBA AL AJILLO	22
Peeled prawn, garlic, smoked paprika & cognac	
FISH OF THE DAY	MP
Ask our server about today's catch	
PAELLA DE MARISC	38
Traditional paella seafood rice	
ARRÒS SEC	36
Paella style rice with mushrooms, botifarra sausage & aioli	
VEGAN PAELLA	33
Paella style rice with escalivada, mushrooms, cherry tomatoes & zucchini (V)	
BAVETTE STEAK	36
Marinated, garlic, black pepper, mixed veggies & harissa	