



PINTXOS

FIRST BITES

MATADORA'S OLIVES

Citrus, sherry, thyme 8

MARCONA ALMONDS

Roasted with Maldon Sea Salt 9

HAND CARVED CURADO

Jamón Serrano
45g | 16

Chorizo Ibérico
45g | 14

Jamón Ibérico
35g | 22

EAST COAST OYSTERS

Aperitivo sauce, chives
26 | ½ Dozen

GILDA EN BRIOCHE

Manzanilla olive mousse, boquerones, piparra pepper 12 | 2pc

PULPO Y PATATAS

Spanish octopus, fingerling potato, Chorizo oil 8 | 2pc

SHISHITO PEPPERS

Blistered peppers, fresh lime 20

YELLOWFIN TUNA TOSTADA

Tuna tartare, mojo rojo, squid ink aioli, chives, fried tortilla 18

CROQUETAS

CHORIZO

Chorizo Ibérico,
béchamel, flash fried,
shaved Manchego,
chorizo oil
12 | 3pc

GAMBAS

Jumbo shrimp, béchamel,
flash fried, lemon
dashi allioli
12 | 3pc

JAMÓN

Jamón Serrano,
béchamel, flash fried,
piparra pepper,
garlic allioli
12 | 3pc



TAPAS

SMALL SHARING PLATES

PAN CON TOMATE

Housemade grilled sourdough,
vine ripened tomatoes,
Spanish olive oil 12
ADD | SHAVED MANCHEGO 3
JAMÓN SERRANO 3 | JAMÓN IBÉRICO 6

BEEF TARTARE

AAA beef tenderloin,
bone marrow, capers, shallots,
gherkins, Manchego, housemade
sourdough crostini 22

CEVICHE

Raw local scallops, shrimp,
octopus, cucumber, aguachile,
cilantro, served with housemade
tortilla chips 22

ENSALADA DE TOMATO

Heirloom tomatoes, salmorejo,
garrotxa cheese, fresh basil 18

PATATAS BRAVAS

Fried potatoes, brava sauce,
roasted garlic allioli 12

FLASH FRIED EGGPLANT

Fried eggplant, local honey,
fresh shaved black truffle 14

GAMBAS A LA PARRILLA

Grilled jumbo shrimp, garlic &
vermouth butter, lemon 18

TORTILLA DE PATATAS

Traditional Spanish omelette,
confit potatoes, wild mushrooms,
allioli, shaved black truffle 18

CHARRED BROCCOLINI

Almond romesco, crispy garlic,
caramelized leek vinaigrette 16

MUSSELS & CHORIZO

Steamed PEI mussels, vino fino,
Iberico Chorizo, grilled sourdough 18

ENSALADA DE ACHICORIA

Endive, Treviso, fresh oranges &
grapes, Marcona almonds,
sherry vinaigrette 16

OCTOPUS A LA PLANCHA

Grilled Spanish octopus, little neck
clams, sherry, blistered cherry
tomatoes, lemon, watercress 22

“RISOTTO” DE SAN SEBASTIÁN

Orzo, Manchego, verde oil 22

SNOW CRAB EMPANADAS

Fresh Snow Crab, crema, garlic allioli,
apple & arugula ensalada 22 | 2pc

ESPARRAGOS CON AZAFRÁN

Grilled asparagus, saffron hollandaise,
crisp Jamón Serrano 16



PLATOS FUERTES

MAIN COURSES

CARRILLERAS A LA RIOJA

Rioja braised beef cheeks,
mojo verde, fingerling potato, cherry
tomatoes, watercress 40

CORDERO ASADO

Half rack of grilled lamb,
braised chickpeas & fennel, mojo
rojo, fresh mint 42

GRILLED SEA BREAM

Roasted cherry tomatoes, anchovy
gremolata, fennel ensalada 44

HAMBURGUESA MATADORA

Two AAA beef tenderloin patties,
sobrasada, garlic allioli, brava sauce,
watercress, herbed patatas 28

PARA COMPARTIR

TO SHARE

ROASTED CHICKEN PAELLA

Roasted local Valley chicken,
roasted pimientos, artichokes,
saffron 56

NS LOBSTER PAELLA

Fresh local Lobster, jumbo shrimp
& mussels, saffron, snow peas
66

PEI BLUE DOT RIBEYE

Grilled 16oz PEI Blue Dot Ribeye, bone marrow butter,
herbed patatas, blistered shishito peppers 76

POSTRE

DESSERTS

BASQUE CHEESECAKE

Classic 'Burnt' Basque Cheesecake
'a la Viña', vanilla bean crema 15

FLAN DE QUESO

Mascarpone custard, lime zest,
passionfruit caramel 15

BIZCOCHO DE CHOCOLATE

Layers of chocolate sponge,
dulce de leche, candied hazelnuts 15

PASTEL VASCO

Almond cake, black cherry &
warm pistachio crema 15

CHURROS

Served with a warm chocolate sauce
15

GELATO & SORBETE

Dulce de Leche | Pistachio
Limoncello
5