

SMALL PLATES

Tosta de Frieda *a* 10

open-faced toast with soft Spanish cheese, fried walnut spread, St. Germain marinated grapes

Patatas Bravas *gf* 12

scored, baked and fried russet potatoes, bravas sauce, triple garlic aioli

Pescado Frito *gf* 12

adobo marinated and fried smelt, vinegar dust, piparra tartar sauce

Snack Board 22

imported tinned fish, Spanish potato chips, almonds, olives, house bread

SALADS

Ensalada de Fabes *gf v* 14

chilled giant white beans, confit garlic, roasted red pepper, sherry vinaigrette

Ensalada de Higos *gf* 16

seasonal greens, roasted figs, sherry caramel, seared goat cheese

ENTREES

Bocadillo de Berenjena *v* 16

roasted spiced eggplant sandwich, vegan cheese, hot paprika tomato soup

Cod-Rizo Sandwich 16

chorizo spiced pacific cod patty, fennel slaw, herb aioli, potato bun, seasonal green salad

CLT 16

sandwich of griddled chorizo, fresh tomato, lettuce, triple garlic aioli, seasonal green salad

Small Frye Pasta 12

penne pasta with abuela sauce and parmesan cheese

DESSERTS

Churros con Chocolate *v* 8

Spanish-style churros, cinnamon sugar, chocolate dipping sauces

Manchego Cheesecake *gf a* 10

Spanish sheep's cheese cheesecake, St Germain-currant compote, walnut crumb

Tarta de Santiago *gf* 7

Galacian almond cake, cinamon, lemon zest

BEVERAGES

Espresso Drinks

espresso 5

americano 5

café con leche 6

Rishi Tea

jasmine, peppermint, English breakfast 5

Seattle Soda

cola, diet cola, lemon-lime 5

Bottled Water

Sant Aniol still or sparkling 5

Beer & Cider

Estrella Galicia Spanish lager 7

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Son of Man Basque-style cider 7

Wine & Sangria

Santiago Ruiz albariño white blend 14

La Nave mencia 12

Begonia sangria 9

Alcohol available for dine-in only

v vegan *gf* gluten free *a* contains alcohol