



SIDES

Served in Two Sizes / Half - Full

HABAS BLANCAS / \$7 - \$14

Fava bean salad dressed with olive oil, herbs, and seasonal garnishes

PATATAS ALIÑADAS / \$6 - \$12

Potatoes, green onions, parsley, sherry vinaigrette

JAMON SERRANO / \$13 - \$26

Thin sliced cured serrano ham, aged for deep flavor and silky texture

QUESO MANCHEGO / \$9 - \$18

Aged manchego cheese with a rich nutty finish made from sheep's milk

ACEITUNES / MARINATED OLIVES / \$5 - \$9

Spanish olives marinated with citrus, herbs, garlic, and spices

PISTO DE LA MANCHA / \$6 - \$12

Stewed tomatoes, zucchini, bell peppers, onions

CURTIDO DE REMOLACHA / \$6 - \$12

Roasted beet salad with vinaigrette and herbs

GILDAS / \$5 - \$9

Rotating Basque skewers

GALICIAN EMPANADA / \$12.00

Traditional bonito tuna or vegetarian pisto

San Roman

BAKERY & DELI MENU



DRINKS

Canned and Bottled Beverages

CASAMARA CLUB / \$6

Isla
Fora
Onda
Como

DRAM SPARKLING WATER / \$5

Cardamom & Black Tea
Holy Basil & Lemongrass

PROXIES

Dry Cider / \$7
Sparkling Rose / \$8

SAN PELLEGRINO

Orange / \$3
Lemon / \$3
Small Glass Bottle / \$5
Large Glass Bottle / \$8

SHARAB SHRUBS / \$6.00

Strawberry

UNDONE NA COCKTAILS / \$9.00

Italian Spritz
Piña Colada
Mezcal Paloma

FOUNTAIN SODA / \$3.00 (FREE REFILL)

Coke
Diet Coke
Coke Zero
Sprite
Fanta Orange
Ginger Ale
Lemonade
Cranberry Juice
Tonic Water

ACQUA PANNA BOTTLED WATER / \$5

UNSWEETENED ICED TEA / \$3

BREAD

Fresh Baked Bread

MASA MADRE / \$10.00

House-made naturally leavened sourdough
with a crisp crust and open crumb

FLAVORED SOURDOUGH BAKED-PER-ORDER / \$18.00 (48 - hour notice)

Manchego & Piparra
Chocolate Cranberry
Olive & Rosemary
Roasted Garlic

BARRA FINA (BAGUETTE) / \$6.00

Classic baguette with a thin crust and light interior
Traditional Spanish small white loaf

BARRA (SOFT BAGUETTE) / \$4.00

Traditonal Spanish white loaf

SMALL BARRA (SOFT BAGUETTE) / \$2.00

CHAPATA (CIABATTA) / \$4.00

Rustic ciabatta with an airy, soft texture

SUNFLOWER RYE BREAD / \$20.00

German rye bread with sunflower seeds

BRIOCHE CONCHA / \$3.00 - Weekends only!

Soft, fluffy pastry with a delicate sweet crust
Baked fresh this morning!

PASTRY

Our House-Made Treats

TARTA DE SANTIAGO / \$7.00

Traditional almond cake from Santiago de Compostela

PASTEL DE NATA / \$5.00

Delicate cream-filled cake inspired by classic
Spanish pastry shops

TARTA DE QUESO DE LA VINA / \$9.00

Burnt Basque cheesecake with a creamy
custard center

TARTA RUSTICA / \$10.00

Rustic tart with fresh berries, baked in a golden
pastry, and finished with a touch of sweetness

SEASONAL TRIFLE / \$9.00

Layered custard, fruit, and cake