



HUERTAS

Pintxos = Basque Bites \$8 EACH

Gildas 3 skewers

Croquetas 3 pieces

Aceitunas Olives & Pickles

Pan con Tomate

Foie Gras & Plum 1 oz

Pintxo of the Day



Raciones = Shared Plates

QUESO



Manchego, Almonds,
Strawberry Jelly
12

PIMIENTOS

Shishito Peppers,
Lemon, Salt
12

CALABACÍN

Goldbar Squash, Manchego,
Almonds, Breadcrumbs
15



SETAS

Mushrooms, Parsley,
Smoked Garlic
14

ENSALADA

Little Gem, Tomato, Cucumber,
Hearts of Palm, Gazpacho Dressing
13

add Boquerones \$2

PATATAS

Fried Potatoes,
Bravas Sauce, Aioli
10

JUDIAS

Wax Beans, Hazelnuts,
Olive Vinaigrette
15

TORTILLA

Omelet, Potato,
Onion
12



HUEVOS ROTOS

Potato Strands, Chorizo,
Poached Egg
14

ARROZ

Saffron Fried Rice, Shrimp,
Bacon, Peas, Pea Leaves, Egg, Aioli
22

JAMÓN

Serrano Ham,
Corn Butter, Picos
16

GAMBAS

Wild Shrimp, Garlic
25

CHORIZO

Pork Sausage, Summer Pickles,
Manzanilla Mustard
20

PULPO



Octopus, Potatoes,
Pimentón
25

BISTEC

Bavette Steak, Eggplant,
Onion, Pickled Peppers
27

LET US COOK \$60/PERSON

Chef's Selection of On & Off Menu Plates,
Served Family-Style

*\$48/Person
on Sundays
+ Mondays*

Conservas = Seafood Tins \$16 EACH

BOQUERONES White Anchovies, Pickled Peppers, Olives, Potato Chips

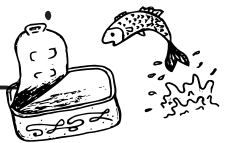
ANCHOAS Black Anchovies, Piquillo Peppers, Quail Egg, Herbs, Bread

SARDINAS Sardines, Radish, Butter, Lemon, Herbs, Bread

MEJILLONES Mussels in Escabeche, Lemon, Herbs, Bread

CABALLA Mackerel in Olive Oil, Aioli, Pimentón, Lemon, Herbs, Bread

ALMEJAS Clams in Brine, Fennel, Lemon, Herbs, Bread



 **NO NEED TO TIP; HUERTAS IS GRATUITY FREE!**

*\$21
'Matrimonio'*