

boards

◆ taste of 1880 board**	21
rotating salami, manchego, marcona almonds, olives, house-made zucchini pickles, gilda, crostini	
conserva board**	23
includes potato chips, aioli*, hot sauce, and your choice of squid, clams or mussels escabeche	

tapas

◆ gildas**	4
anchovy, guindilla, olive	
◆ house-made pickles & olives	6
assorted house pickles, mixed olives	
◆ patatas bravas**	10
garlic aioli*	
add sunny side up egg*	2
shishitos**	13
house-made ranch*, bacon, everything spice	
◆ kale salad**	13
white beans, manchego, bread crumbs, citrus sherry vinaigrette	
marinated goat cheese**	11
orange zest, smoked oil, fennel seed, chili flake, parsley	
grilled carrots**	12
ajo blanco, harissa, honey, orange	
grilled asparagus**	13
hard-boiled egg, red onion, calabrian chili, dill, mayo*, house-made zucchini pickles, fried capers	
butter lettuce salad**	14
pickled beets, radish, manchego, house-made onion rings, smoked oil honey vinaigrette	
fried cauliflower & potatoes**	13
arugula, red onion, coriander vinaigrette	
chili relleno**	12
roasted poblano, oaxacan cheese, mojo rojo, bread crumbs, cilantro salad	
griddled feta**	12
grilled asparagus, green harissa*, pistachio	
bacon wrapped dates**	9
paprika honey, almond	
◆ masa cakes**	9
mahón, chorizo, nuneske's bacon	
◆ chistorra dog	13
brioche bun, 1880 sauce*, guindilla peppers, honey potato chips	
◆ drunken pork	13
avocado, red pepper, green onion	

substitutions and additions are politely declined

piquillo & conserva toast**	14
grilled sourdough, aioli*, Donostia premium sardines, piquillo peppers, lemon, guindilla pepper	
barramundi fillet**	22
aioli*, bread crumbs, burnt lemon	

raciones

fresh butter pasta**	13
house-made noodles, butter, calabrian chili, espelette	
spring pasta**	27
house-made noodles, bacon, asparagus, peas, romesco*, manchego	
dungeness crab**	21/34
drawn butter, burnt lemon	
toro smash burger**	17
iola valley farms double patty, romesco*, manchego, onions, lettuce, pickles	
make it a bleu burger with mayo* & maytag	1
1880 smash burger**	17
iola valley farms double patty, 1880 sauce*, mahón, mixed pepper medley	
happy hogs bone-in pork chop	23
grilled broccolini, mojo rojo	
conserva fideo paella**	31
squid ink pasta, chorizo, onion, piquillo peppers, lemon, aioli* and your choice of Donostia premium conservas: squid, clams or mussels escabeche	
add a second conserva	11
add a third conserva	9
<i>please note, serves <u>at least</u> two people and takes at least 25 minutes to fire</i>	

dulce

churros**	9
dipping chocolate	
lemon basque cheesecake**	11
blackberry caramel	
banana pudding**	9
whipped cream, nilla wafers	
chocolate pot**	8
olive oil pearls, sea salt, crostini	

◆ **these items discounted during happy hour from 4:30 pm - 5:30 pm**

* these items may contain raw fish, raw eggs or may be cooked to order. consuming raw or undercooked eggs or meat may increase your risk of food borne illness

**The following major food allergens are used as ingredients on our menu: milk, egg, fish, crustacean shellfish, tree nuts, wheat, soy & sesame. Please inquire with staff for more specific dish & ingredient information. Please note, we cannot guarantee zero cross-contamination in our kitchen.