

BITES

Pan con tomate - 7

Toasted bread, fresh tomato, olive oil | V / VG

Jamon Serrano - 12

Redondo Iglesias Serrano ham aged 12 months

Tostones - 8

Fried unripe plantains served with avocado pistachio sauce
V / VG / GF

Dátiles Envueltos en Tocino - 10

Bacon wrapped dates, Valdeón cheese

Croquetas de Champiñones - 13

Mushroom croquettes, truffle aioli
VG

Patatas Bravas - 12

Fried Yukon potato, spicy tomato sauce, smoked pimentón, garlic aioli | VG / GF

CHEESE & CHARCUTERIE

Stilton | Cow milk blue cheese

Morbier | Cow milk

Taleggio | Cow milk

Rosemary Manchego | Sheep milk

Humboldt Fog | Goat milk

Grande Cheese Plate - 28

Choice of 4 cheeses served with country bread, honey comb, grape, pumpkin seeds and quince paste

Charcuterie Plate - 26

Selection of Duck Prosciutto, Serrano Ham, Wild boar Salami, Duck Salami, Salchichón Ibérico

Cheese and Meat Assortment - 36

Selection of cheeses and cured meats served with honey, grape, pumpkin seeds, quince paste, country bread

Bread available upon request \$3

OYSTERS

Half dozen - 18

Dozen - 34

Fanny Bay, British Columbia

RACIONES

Pulpo a la Plancha - 20

Seared Spanish octopus, baby bell pepper, lemon zest yogurt, orange, escarole, Greek extra virgin olive oil onion | GF

Panceta - 18

Crispy pork belly, bone marrow, crushed fingerling potato, padron pepper onion | GF

Wagyu Flank Steak (Hermiston

Oregon) - 22

Extra virgin Spanish olive oil, Pedro Ximenez reduction, salsa verde onion | GF

Parrillada de Carne

(2 to 4 people) - 75

Seared Hanger steak, chicken skewer, chorizo, patatas bravas, salsa verde, arugula salad | GF

TAPAS

Gambas al Ajillo - 16

Shrimp, garlic, guindilla pepper, sherry vinegar, lemon, parsley

Bomba - 10

Spicy beef croqueta, garlic allioli, bravas sauce

Fried Calamari - 12

Smoked paprika and Pawn Shop sauce

Pinchos de Pollo - 12

Seared marinated chicken skewers, toasted bread, pickled shallots, salsa verde

Pinchos de Ternera - 12

Marinated hanger steak, pickled shallot, mojo verde

Lamb Lolipop (1 piece) - 16

Roasted Rack of lamb, avocado pistachio sauce

COCA / FLATBREAD

Coca de Sobrasada - 18

Sobrasada (pork paprika sausage), Burrata, Serrano ham

Coca Vegetarian - 18

Caramelized onion, Taleggio cheese, roasted mixed baby squash, Pedro Ximenez reduction | VG

Add Serrano ham for \$6

VEGETARIAN VEGAN

Mushroom Setas - 12

Sautéed wild mixed mushroom, garlic, egg yolk, lemon | VG

Bruselas - 12

Crispy Brussels sprout, smoked paprika, guindilla lime yogurt, 24 months aged Cheddar | VG

Coliflor con Romesco - 12

Crispy cauliflower, hazelnut romesco, pickled red onion
| V / VG

Ensalada de Zanahorias - 12

Add marinated paprika cumin chicken breast, marinated rosemary hanger steak or garlic shrimp - 4

Roasted baby carrots, citrus yogurt, Marcona almond, cilantro, avocado, citrus vinaigrette
VG / GF

Ensalada de Berza y Calabacín - 14

Add marinated paprika cumin chicken breast, marinated rosemary hanger steak or garlic shrimp - 4

Kale, baby Napa squash, omegranate, pickled red onion, lemon orange yogurt, salsa verde | V / GF

DESSERT

Churros - 10

Cinnamon sugar, chocolate sauce
| VG

Crema Catalana - 10

Vanilla custard, caramel | VG

Pecan Pie - 10

Served with vanilla ice cream | VG

Chocolate Lava Cake - 10

Salted caramel ice cream, raspberry coulis | VG

Ice Cream - 3 each

Vanilla, salted caramel, pear ginger | VG / GF



THE
PAWN SHOP
SOMA-SF