

CANTABRICO

Spanish flavors



MADE TO SHARE

WWW.CANTABRICO.SF.COM

WELCOME TO CANTABRICO



*Forget the entrée.
Forget the main course.*

In Spain, the best meals don't have a beginning or an end — they just keep going.

Tapas is the art of taking your time. Of ordering one thing, then another, then one more, because everything looks too good to pass up. Food made for sharing, spread across the table, talked about between bites.

*Nobody eats alone.
Nobody watches the clock.*

This is how people have come together in Spain for centuries. Small plates, big flavors, and a table that always has room for one more.

At Cantábrico Spanish Flavors, every recipe honors that tradition. Imported ingredients, roots in Spanish cuisine, and flavors that need no explanation, just someone to share them with.



MENU MADE TO SHARE

TAPAS

SALMOREJO

(tomatoes and vegetables Spanish cold soup)

TORTILLA DE PATATA

(the most famous potato omelette)

TARTAR DE TOMATE

(tomato tartar, only with vegetables)

TOSTA DE CEBOLLA CAMELIZADA Y QUESO BRIE

(caramelized onions with brie)

PATATAS ALIOLI

(Potatoes with Alioli sauce)

EMPANADA GALLEGA DE ATUN Y TOMATE

(empanda with tuna, tomato, and vegetables)

EMPANADA GALLEGA DE DATILES CON BACON Y QUESO

(empanda with dates, bacon, and goat cheese)

BOLLOS DE CHORIZO

(homemade bread with Spanish chorizo)

CHISTORRA AL VINO

(Basque chorizo meat cooked with white wine)

BRIOCHE DE CARNE ESTOFADA

(brioche with beef cooked)

BOCADITO DE ROASTBEEF

(mini-baguette with rucula, roast beef, and mustard)

CROQUETAS DE JAMÓN IBERICO

(delicious Spanish croquettes with iberian jamón)

CROQUETAS DE BRISQUET

(delicious Spanish croquettes with brisket)



MENU MADE TO SHARE

PINTXO DONOSTI

(Toast with crab, tuna, onions, and light mayonnaise)

PINTXO CANTABRICO (SOBAO PASIEGO CAKE WITH CHEESE CREAM AND ANCHOVIES)

GILDA (OLIVES, PIPARRAS PEPPER, AND ANCHOVIES)

SALPICON DE MARISCO (SHRIMP, LOBSTER, AND OCTOPUS WITH VEGETABLES, OLIVE OIL, AND CIDER VINEGAR)

BROCHETA DE PULPO (OCTOPUS, GREEN PEPPERS AND POTATOES SKEWER)

CHARCUTEIRE BOARD

TABLA DE EMBUTIDO IBERICO

(Charcuterie board with Lomo ibeico, jamon iberico, salchichon iberico y chorizo iberico)

TABLA DE JAMÓN IBERICO

(charcuterie board just with the best and authentic jamón ibérico from Spain)

TABLA DE QUESOS ESPAÑOLES

(cheese board with Iberico cheese, Manchego cheese, Goat and wine cheese, and Mahon cheese)

DESSERTS

TARTA DE QUESO ESTILO PAIS VASCO

(Basque cheesecake)

TARTA DE TRES CHOCOLATES

(delicioso cake with 3 layers of dark chocolate, milk chocolate, and white chocolate)

TARTA DE FLAN DE QUESO

(Our most famous flan with cheesecake flavor)

VASITOS MOUSSE DE LIMON

(refresh lemon mousse)



*Thank you for letting us be part of your table.
It was a true honor to cook for you.*

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