

Marcona Almonds \$6 (Portion)
Marinated Olives (Small Tin) \$10
Las Hermanas Pimenton \$8
Bomba Rice \$12
Masia El Altet Olive Oil \$28
Tierra Callada Olive Oil \$15
Piquillo Peppers from Navarra \$12
White Asparagus \$16
El Majuelo Sherry Vinegar \$23
OMED PX Vinegar \$21
OMED Yuzu Olive Oil \$21
Castillo Cadena Olive Oil \$24
Masia El Altet Olive Oil \$28
Espinaller Hot Sauce \$10
Don Palilo Toothpics \$5

Twin Sails 473ml \$5
Main St 473ml \$5
Container \$5
Estrella Damm 473ml \$4
Moritz 355ml \$4
Inedit 473ml \$4
Windfall Cider 473ml \$10
Fever Tree Tonic 4 pack \$10
Marrow Vermut \$38
Esquimalt Vermut \$40
Ungava Gin Tonic Kit \$38
Botonist Gin Tonic Kit \$55
Como Tote \$35 *\$5 to VanFBC
Conservas **See Menu



Welcome to Como Chico and Como Mercado!

We hope to be back to Como Taperia as soon as we can, but in the meantime we are happy to welcome you to our little pop-up. Inspired by many visits to small Tapas Bars and Mercados in Barcelona, Madrid, and all over Spain, we have transformed Como into a whole new space.

Enjoy Tapas, Raciones, Bocadillos, and other prepared Spanish dishes inside or on our patio! We also have a great selection of Wines, Gin Tonics, Cervezas, and other cold drinks. Wines on the shelves are available to go or to stay! Priced at 35-50% below restaurant price, these can now be taken to go. If you are interested to have a bottle with us, a corkage fee of \$20 will be added. When ready, please head up to the bar to place your order.

TINTO

Btl/Gls

Al-Muvedre Monestrell \$11/50

Jimenez-Landi 'Bajondillo' \$13/60

BLANCO

Btl/Gls

Franco-Españolas Viura \$10/45

Alvear '3 Miradas' Dry PX \$14/60

ROSE

Btl/Gls

Aroa 'Larosa' Garnacha \$12/55

CAVA

Btl/Gls

Bonaval \$11/50

SHERRY 30z

Tio Pepe Fino \$9

ON TAP

Estrella Damm \$7

Rotating Tap \$7

Rotating Tap \$7

El Bandarra Vermut \$9

Sangria Tinto \$12

GIN TONIC \$13

Daily Features
Ask Your Server

N/A

Seedlip, Fresh Fruit, Tonic

BOTTLES & CANS

Estrella Damm \$6

Inedit \$6

Alhambra \$7

Container \$7

Moritz \$6

Main St \$7

Windfall Cider \$10

Any wines in the Mercato are available to drink in house for a \$15 corkage fee



Iberico Chorizo \$11 Fried Eggplant \$12 Torreznos \$8 Patatas Bravas \$12 Shishito Pappers \$12

Bocadillo γ Jamon & Queso \$10 Bocadillo con Chorizo Iberico \$10 Bocadillo del Dia MP

Jamon Serrano \$10 Iberico Chorizo \$9 Iberico Salchichon \$9

Truffle Manchego \$9
12 Month Manchego \$9





Goat Cheese Stuffed Peppers \$6 Marcona Almonds \$6 Boquerones & Olives \$11 Anchovy Stuffed Olives \$6 Marinated Olives \$5 Gordal Olives \$5 Patatas Fritas (Chips) \$5



Spanish Octopus, Potato, Verde, Pimenton \$16 Uber Russian Salad \$12 Tortilla del Dia \$6 Gem Lettuce, Piquilllo Peppers, Tuna Conserva \$12 Daily Toast \$8

Items from our kitchen contain nuts, shellfish, stone fruit, gluten, dairy and other allergens.

Please advise your server of any allergies before ordering.