

Dinner

SERVED FROM 5 PM TO 9 PM

TAPAS

Aceitunas 6.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 7.5 (GF)

Classic potato & onion omelette

Pimientos de Padrón 9.5 (VG) (DF) (GF)

Pan fried small green chilli peppers

Berenjena con Miel 9.5

Crispy fried eggplant with honey & mint

Patatas Bravas 8.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Orzo con Salsa Verde 10.5

Orzo pasta with arugula salsa verde, cucumber, red pepper, serrano ham, crispy egg

Ensalada de Verduras Marinadas 11.5 (DF)

Marinated tri-color bell peppers, eggplant, red onion, olives, caper, chickpea, chorizo, basil with crostini

Gluten-free/Vegan option available

Champiñones Asado 11.5 (GF)

Forest mushrooms with roasted garlic & fresh herbs

Dairy-free/Vegan option available

Mejillones con Pan 9.5 (GF)

Atlantic mussels with tomato, red onion, lime, fresh herbs on artisanal bread

Gluten-free option available

Gambas al Ajillo 13.5 (GF)

Sautéed prawns, garlic & chillies

Dairy-free option available

Caballa y Romesco 14.5 (GF) (DF)

Seared wild mackerel with broccolini & romesco

Pastel de Bacalao y Pulpo 23 (GF)

Fish terrine of cod & pollock with octopus, heirloom cherry tomatoes, crispy tapioca crêpe

Chorizo en Vino Tinto 7.5 (GF) (DF)

Local chorizo marinated in red wine

Albondigas 12.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Pollo y Cuscús Israeli 17.5

Farmcrest chicken breast with asparagus, israeli couscous, tahini & Murcia cheese

Medallón de Cola de Toro 19.5 (GF)

Oxtail medallion, fingerling potato, carrot, straw potato

LARGE PLATE

Filete con Mojo Verde 29.5 (GF) (DF)

Alberta flat iron steak with brussels sprouts & fingerling potato, mojo verde

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

 **ocean wise** A SUSTAINABLE CHOICE (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE



All meat options on the menu are from Two Rivers Specialty Meats