

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

Berenjena con Miel 9.5

Crispy fried eggplant with honey & mint

Patatas Bravas 8.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Ensalada de Frijoles 11.5 (DF) (GF)

*Chickpea, cannellini & lupini beans with cauliflower & broccoli pickles,
crispy lomo and chickpea flatbread*

Vegan option available

Champiñones Asado 11.5 (GF)

Forest mushrooms with roasted garlic & fresh herbs

Dairy-free/Vegan option available

Croquetas del Momento 12.5

Croquettes of the moment

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

Fideos con Mariscos 18.5

Egg noodles in squid ink with seared scallops, clams, mussels, and aioli

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

Panceta de Cerdo con Verduras 17.5 (GF)

Pork belly with roasted butternut squash & parsnip, hazelnuts, chorizo emulsion

Pierna de Cordero y Polenta 28.5 (GF)

Moroccan style braised lamb shank, polenta with dried fruits

LARGE PLATE

Filete con Mojo Verde 32.5 (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