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## TAPAS

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**Aceitunas 7.5** (VG) (DF) (GF)

*Citrus & spice marinated olives*

**Tortilla 8.5** (GF)

*Classic potato & onion omelette*

**Berenjena con Miel 10.5**

*Crispy fried eggplant with honey & mint*

**Patatas Bravas 9.5**

*Crispy potatoes in a spiced tomato alioli*

**Croquetas del Momento 12.5**

*Croquettes of the moment*

**Champiñones Asado 12.5** (GF)

*Forest mushrooms with roasted garlic & fresh herbs*

*Vegan option available*

**Ensalada de Alcachofas 13.5**

*Roasted artichokes, red peppers, manchego cheese,  
serrano ham, migas, basil*

*Gluten-free / Dairy-free option available*

**Montaditos de Atún 15.5** (GF) (DF)

*Seared local albacore tuna on artisanal bread with romesco*

*Gluten-free option available*

**Gambas al Ajillo 14.5** (GF)

*Sautéed prawns with garlic & house made fish stock*

**Chorizo en Vino Tinto 8.5** (DF)

*Local chorizo braised in red wine and spices*

**Albondigas 14.5** (DF)

*Beef & chorizo meatballs in a saffron tomato sauce*

**Mejilla de Cerdo 17.5**

*Sherry braised Fraser Valley pork cheek with orzo pasta,  
pearl onions, green peas, garlic chips*

*Dairy-free option available*

**Medallón de Cola de Toro 22.5** (GF)

*Oxtail medallion, fingerling potato, carrot, straw potato*

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(VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE



ocean wise. A SUSTAINABLE CHOICE



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