



TAPAS

Aceitunas 8.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 9.5 (GF)

Classic potato & onion omelette

Berenjena con Miel 11.5

Crispy fried eggplant with honey & mint

Patatas Bravas 10.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Pimientos de Padrón 12.5 (VG) (DF) (GF)

Pan fried small green chili peppers

Champiñones Asado 13.5 (GF)

*Roasted white & portabella & shimeji mushrooms
with garlic, fresh herbs*

Vegan option available

Ensalada de Rúcula 14.5 (DF) (GF)

*Arugula, cherry tomato confit, anchovy paste, yellow pepper,
watermelon radish, polenta croutons with lemon vinaigrette*

Vegan option available

Medallón de Puerro y Nori 13.5 (DF) (GF)

Roasted leeks with nori, cucumber gel, saffron aioli, leek foam

Gambas al Ajillo 15.5 (GF)

Sautéed prawns with garlic, paprika & house made fish stock

Pulpo del Verano 19.5 (DF) (GF)

*Slow-cooked octopus, zucchini, cashew with basquaise sauce
& chili pepper purée*

Atún con Sandía 19.5 (DF) (GF)

*Local albacore tuna ceviche with watermelon, chili, cucumber,
mint, citrus purée*

Chorizo en Vino Tinto 9.5 (DF) (GF)

Local chorizo braised in red wine and spices

Albondigas 15.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Lomo de Cerdo 21.5 (DF)

*Pork tenderloin stuffed with sobrasada, smoked eggplant caviar,
migas, paprika popcorn, balsamic jelly*

Gluten-free option available

Cuscús de Cordero 25.5 (DF)

*Braised lamb shoulder with Moroccan style vegetable
couscous, red hummus*

LARGE PLATE

Filete con Mojo Verde 37.5 (DF) (GF)

*Alberta flatiron steak 7oz with brussels sprout &
fingerling potato, mojo verde*



ocean wise A SUSTAINABLE CHOICE

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

*WE POLITELY DECLINE ALL REQUESTS TO MODIFY MENU ITEMS
EXCEPT NOTED OPTIONS

* WE ASK FOR YOUR UNDERSTANDING IN LIMITING YOUR
DINING TIME TO 1HR 45MIN

18% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE