



TAPAS

Aceitunas 9.5 (VG) (GF)

Citrus & spice marinated olives

Tortilla 11 (GF)

Potato & onion omelette with Manchego cheese

Berenjena con Miel 14.5

Crispy fried eggplant with honey & mint

Patatas Bravas 14.5 (GF) (DF)

Fried potatoes in spiced tomato aioli

Gluten cross-contamination

Croquetas del Momento 15.5

Croquettes of the moment

Hummus y Pimientos 16.5 (VG)

Hummus with annatto oil, roasted bell peppers, pumpkin seeds, house-made crackers

Gluten-Free option available + 0.5

Alcachofas y Jamón 18.5 (DF)

Artichokes with ajo blanco sauce, garlic confit, Serrano ham, black salt

Vegan option available / Contains Almonds

Tartar de Salmón 29.5 (GF) (DF)

Local king salmon tartare

with honey turmeric vinaigrette, quinoa, smoked horseradish mayo, pomegranate, fennel

Gambas al Ajillo 18.5 (GF) (DF)

Sautéed prawns with garlic, parsley, paprika oil, white wine

Add local baguettes +3

Caballa a la Espalda 27.5 (GF) (DF)

Roasted wild mackerel with olive relish, mashed potatoes & zucchini

Chorizo en Vino Tinto 11.5 (GF) (DF)

Local chorizo braised in red wine & spices

Albondigas 18.5 (DF)

Beef & chorizo meatballs in house tomato sauce

Muslitos de Pollo 25.5 (GF)

Braised marinated chicken drumsticks, yogurt sauce, tomatoes, cucumber, black sesame

Panceta de Cerdo 28.5 (GF)

Slow-cooked Murcia-style pork belly, coffee-infused parsnip purée, red cabbage coleslaw, edamame

LARGE PLATE

Filete con Chimichurri 44.5 (GF) (DF)

63Acres flatiron steak 7oz with brussels sprouts, fingerling potatoes, chimichurri

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



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

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

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