



TAPAS

Aceitunas 9.5 (VG) (GF)

Citrus & spice marinated olives

Tortilla 10 (GF)

Potato & onion omelette with Manchego cheese

Berenjena con Miel 13.5

Crispy fried eggplant with honey & mint

Patatas Bravas 14.5 (DF) (GF)

Fried potatoes in spiced tomato aioli

Champiñones a la Andaluza 16.5 (VG) (GF)

Sautéed white / king oyster / shimeji mushrooms
with garlic & parsley

Ensalada de Endibias 17.5 (GF)

Endives, red pepper & red onion chutney,
roasted walnuts, creamy goat cheese, orange

Coliflor y Romesco 17.5 (VG)

Roasted cauliflower, sautéed quinoa, romesco sauce,
roasted chickpea, pickled radish

Gambas al Ajillo 17.5 (GF) (DF) 🌱

Sautéed prawns with garlic, parsley,
paprika, white wine

Add local baguettes +3

Chorizo en Vino Tinto 10.5 (GF) (DF)

Local chorizo braised in red wine & spices

Albondigas 17.5 (DF)

Beef & chorizo meatballs in house tomato sauce

(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



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

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