



TAPAS

Aceitunas 8.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 9.5 (GF)

Classic potato & onion omelette

Berenjena con Miel 12.5

Crispy fried eggplant with honey & mint

Patatas Bravas 12.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Terrina de Champiñones 16.5 (VG) (DF)

Mushroom terrine with chickpeas, Enoki mushroom, creamy confit onion, crostini

Gluten-free option available

Polenta Frita 16.5 (GF)

Crunchy fried creamy polenta with smoked pepper sauce

Tartar de Verduras 17.5 (GF)

Seasonal vegetable tartare with minted green pea, pickled vegetables, rhubarb purée, Manchego cheese crisp

Vegan/Dairy-free options available

Lechuga Asada 18.5 (VG) (DF) (GF)

Marinated romain lettuce snacked on plancha, snap peas, cauliflower almond sauce

Gambas al Ajillo 16 (GF)

Sautéed prawns with garlic, paprika & house made fish stock

Atún con Espinacas 23.5 (GF) (GF)

Slow cooked Yellow Fin tuna with sautéed spinach, spiced grilled seeds, chorizo, white balsamic reduction, black berry

Gravlax de Salmón 22.5 (GF) (DF)

House-made heart of Atlantic salmon gravlax with red & golden beets, chlorophyll tapioca dressing, shiso, cured yolk emulsion

Chorizo en Vino Tinto 9.5

Local chorizo braised in red wine and spices

Albondigas 16.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Mejillas de Res 28.5 (GF) (DF)

Carpaccio style braised 63Acres beef cheeks, arugula, asparagus & sun dried tomato virgin sauce, roasted nuts

Pato y Maíz 32.5 (GF) (DF)

Yarrow Meadows duck tataki, creamy & roasted corns, Dijon mustard jam, yellow mustard spiced popcorn

LARGE PLATE

Filete con Mojo Verde 41.5 (GF) (DF)

63Acres flatiron steak 7oz with brussels sprout & fingerling potato, mojo verde 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