



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

Ceviche de Dorado 23.5 (GF) (DF)
Mahi mahi ceviche with coconut milk leche de tigre

Atún con Escalivada 24.5 (GF) (DF)
Seared local albacore tuna with escalivada,
tapenade, fried capers,
roasted onion, puffed tapioca

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

Cuscús de Cordero 29.5 (DF)
Braised Peace country lamb shoulder with
Moroccan-style vegetable couscous,
red hummus

Medallón de Cola de Toro 29.5 (GF)
Oxtail medallion, fingerling potato,
carrots, straw potato

LARGE PLATE

Filete con Chimichurri 43.5 (GF) (DF)
63Acres flatiron steak 7oz with
brussels sprouts & fingerling potato, chimichurri

(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