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## TAPAS

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**Aceitunas 9.5** (VG) (DF) (GF)

*Citrus & spice marinated olives*

**Tortilla 9.5** (GF)

*Classic potato & onion omelette*

**Berenjena con Miel 13.5**

*Crispy fried eggplant with honey & mint*

**Patatas Bravas 13.5** (DF) (GF)

*Crispy potatoes in a spiced tomato alioli*

**Ensalada de Endibias 17.5** (GF)

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

**Champiñones Asado 16.5** (GF)

*Roasted white/oyster/shimeji mushrooms with garlic and fresh herbs  
Vegan option available*

**Orzo con Salsa Verde 16.5**

*Orzo pasta with arugula salsa verde with Manchego cheese, cucumber,  
roasted piquillo pepper, Serrano ham, crispy soft boiled egg, migas  
Vegetarian option available*

**Gambas al Ajillo 17** (GF)

*Sautéed prawns with garlic, paprika & house made fish stock  
Add local baguettes +3*

**Atún con Sandía 22.5** (GF) (DF)

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

**Bacalao negro Marinado 29.5** (GF) (DF)

*Miso marinated local sablefish, rice cream, puffed rice  
with black sesame, watermelon radish*

**Chorizo en Vino Tinto 10.5** (GF) (DF)

*Local chorizo braised in red wine and spices*

**Albondigas 16.5** (DF)

*Beef & chorizo meatballs in a saffron 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 28.5** (GF)

*Oxtail medallion, fingerling potato, carrots, straw potato*

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## LARGE PLATE

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**Filete con Mojo Verde 43.5** (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

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

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