



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 11.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Croquetas del Momento 13.5

Croquettes of the moment

Milhojas de Verduras 16.5 (VG) (DF) (GF)

King oyster mushroom, yellow pepper, eggplant, tomato, zucchini, piquillo pepper & olives & cashew nuts basque sauce

Fideos de Calabaza 15.5 (DF) (GF)

Butternut squash noodles with Mediterranean sauce, chorizo, roasted seeds, dried figs, puffed tapioca

Vegan option available

Gambas al Ajillo 16 (GF)

Sautéed prawns with garlic, paprika & house made fish stock

Add Artisan Eats baguettes +3

Pez Espada con Patata 21.5 (GF)

Seared swordfish, mashed yellow potato with herbs & olive oil, sour orange sauce, Manchego cheese crisp

Dairy-free option available

Pulpo a la Parrilla 29.5

Grilled octopus with broccolini, fingerling potato, butternut squash, migas, sobrasada sauce

Gluten-free option available

Chorizo en Vino Tinto 9.5 (GF) (DF)

Local chorizo braised in red wine and spices

Albondigas 15.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Jamón con Coliflor 20.5 (GF)

Crispy serrano ham with roasted cauliflower, capers, Fundador cream, Manchgo cheese

Estofado de Cordero 28.5 (GF)

Braised Peace Country lamb shoulder with butter poached sunchoke, artichoke purée, spiced lamb jus

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