



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

Croquetas del Momento 15.5

Croquettes of the moment

Ensalada de Remolacha 17.5

Roasted tri-color beets, feta, pumpkin seeds,
honey piquillo pepper sauce, crispy wonton strips

Gluten-Free option available

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

Pargo Rojo con Puerros 25.5

Seared local rockfish on creamy polenta
with lobster stock, poached leeks, paprika croutons

Gluten-Free option available

Pulpo x Cítricos 28.5 (GF) (DF)

Roasted Spanish octopus
with squid ink faux caviar, orange, chive, cilantro oil

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

Carrilleras de Cerdo Braseadas 24.5 (GF)

Oloroso sherry braised pork cheeks,
shimeji mushroom, parsnip purée, yam & parsnip chips

Pollo Piñata 24.5 (GF) (DF)

Crispy Yukatan-style chicken thighs
with house chili garlic sauce,
jalapeño & apple chutney, cancha corn, fennel

LARGE PLATE

Filete con Chimichurri 44.5 (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