

BAR SNACKS & DELI

\$15

		— TAPAS, RACIONES Y VINO —	
Tabla Mini Aceitunas Marinadas Pan Catalán		Mini charcuterie plate (available with any drink ordered)	\$8
		Warmed marinated olives Bread with olive oil, grated tomato and garlic	\$8 \$11
		PAFRITAS POTATO CRISPS	
		Spain. A family business run by three brothers and their father in Rioja. Pafritas a just 1% Mediterranean sea salt for balance, maintaining purity.	re fried
			BOWL
Sal Marina		Sea Salt	\$9
Ajo		Spanish Garlic	\$9
La Riojana - Pimenton de la Vera		Smoked Paprika	\$9
Trufa Negra		Winter Black Truffle	\$11
		SPANISH TOASTIES	
Queso	Manchego Cheese		\$14
Jamon Jamon Serrano, Ma		inchego cheese	\$15
Panceta Pork belly, Manche		ego Cheese	\$15
	F	ARTISANAL CANNED SEAFOODS	
		the Northern region of Spain and Portugal represent the finest seafoods sourced in nn. These are served with house bread and or can be purchased to take home.	n the
ATI Sardines in: olive oil, tomato, spicey olive oil			\$14
ATI Mackerel fillets in olive oil			\$14
ATI Octopus in garlic sauce			\$18
La Narval Mussels in Viera (Spanish sauce)			\$21
Olsagasti Anchovies (Bay of Biscay)			\$21
Ortiz Anchovies (Bay of Biscay)			\$19
Cuca Anchovies (Galicia)			\$16
Cuca Baby Squid in squid ink sauce			\$15
Cuca Calamari in americana sauce			\$14
Cuca Bonito Tuna			\$17
Cuca Ronito Tuna Relly			

ATI Fish Pate': Sardine, Spicey Sardine, Tuna, Spicey Tuna, Mackerel, Spicey Mackerel