



# Tapas Bar

## Tapas

Mussels in Saffron Cream Steamed mussels with saffron-infused white wine cream sauce, served with crustini	Price \$21
Olé Sliders Miniature, juicy burgers tucked between soft brioche buns, topped with a velvety aioli and a crisp, tangy slaw	\$17
Harissa Spiced Wings Crispy chicken wings tossed in a harissa glaze, served with mint yogurt sauce on the side	\$14
Whipped Feta Artisan bread with whipped feta and Capers, aioli, topped with Parmesan honey, crushed pepper and tossed Arugula	\$13
Beef Carpaccio With Arugula tossed in lemon oil and salt Capers, aioli, topped with Parmesan Cheese and served with crostini's	\$18

## Tapas

Patatas Bravas Crispy potatoes served with a smoky paprika aioli and a hint of chili oil	Price \$9
Shrimp al Ajillo Sautéed shrimp in garlic, chili, and parsley-infused olive oil, served with crusty bread	\$22
Grilled herb Octopus Tender grilled octopus with lemon, smoked paprika, and fresh herbs	\$16
Ribeye perfectly grilled ribeye with the earthy elegance of a light yet flavorful mushroom foam	\$21
Mediterranean pin wheels Wrapped ground meat with fresh herbs served with pine nuts and paprika on a bed of tahini sauce	\$14

Charcuterie & Cheese Board  
A selection of cured meats, cheeses, nuts, honey, and dried fruits  
1-2 person  
3-4 person

\*\*please request pricing

The following major food allergens are used as ingredients Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame  
Please notify a food employee for more information about these ingredients