



TAPAS

HARISSA-SPICED WINGS Baked Chicken Wings tossed in a Harissa spiced glaze, served on a bed of fried pasta garnish, drizzled with garlic aioli	15	PATATAS BRAVAS Crisp potatoes, elegantly paired with a smoky paprika aioli	9
MUSSELS IN SAFFRON CREAM Steamed mussels with saffron-infused white wine cream sauce, served with fresh crostini	19	GRILLED SPANISH CHEESE Warm artisanal cheese, delicately pan seared and finished with crushed pistachios and a drizzle of golden honey	10
CRISPY CALAMARI Delicately crisped calamari, tender and succulent within, accompanied by horseradish truffle aioli and lemon wedges	16	BEEF CARPACCIO Delicately thin slices of prime beef tenderloin, lightly drizzled with truffle oil, topped with shaved parmesan, arugula, and capers	18
SHRIMP AL AJILLO Sautéed shrimp in garlic, chili, and parsley-infused olive oil, served with crostini	21	WHIPPED FETA Creamy whipped feta served with crisp crostini, finished with a drizzle of honey and a sprinkle of crushed red pepper	16
MARINATED OLIVES WITH WALNUTS An elegant medley of marinated olives, toasted walnuts, feta, pepper jack cheese, and chili oil	7	BEEF BURAK Golden pastry filled with spiced beef, caramelized onions, and toasted pine nuts	9
LEMON HERB OCTOPUS Pan seared octopus, tender and smoky, finished with fragrant herbs, a hint of smoked paprika, and a bright touch of fresh lemon	18	CHEESE BURAK Flaky golden pastry filled with melted Spanish cheeses	9
FILET OLÉ Perfectly grilled filet mignon with the earthy elegance of a light, flavorful mushroom cream	22	ARAYES ROLLS Herb infused ground beef wrapped in thin flatbread, sliced, set on a creamy tahini base and finished with toasted pine nuts	13
		OLÉ SLIDERS Miniature, juicy burgers tucked between brioche buns, topped with a velvety truffle aioli and crisp, tangy slaw	16

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.