



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

9

Crisp potatoes, elegantly paired with a smoky paprika aioli

MUSSELS IN SAFFRON CREAM

Steamed mussels with saffron-infused white wine cream sauce, served with fresh crostini

19

GRILLED SPANISH CHEESE

10

Warm artisanal cheese, delicately pan seared and finished with crushed pistachios and a drizzle of golden honey

CRISPY CALAMARI

Delicately crisped calamari, tender and succulent within, accompanied by horseradish truffle aioli and lemon wedges

16

BEEF CARPACCIO

18

Delicately thin slices of prime beef tenderloin, lightly drizzled with truffle oil, topped with shaved parmesan, arugula, and capers

SHRIMP AL AJILLO

Sauteed shrimp in garlic, chili, and parsley-infused olive oil, served with crostini

21

WHIPPED FETA

16

Creamy whipped feta served with crisp crostini, finished with a drizzle of honey and a sprinkle of crushed red pepper

MARINATED OLIVES WITH WALNUTS

An elegant medley of marinated olives, toasted walnuts, feta, pepper jack cheese, and chili oil

7

BEEF BURAK

9

Golden pastry filled with spiced beef, caramelized onions, and toasted pine nuts

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

9

Flaky golden pastry filled with melted Spanish cheeses

FILET OLÉ

Perfectly grilled filet mignon with the earthy elegance of a light, flavorful mushroom cream

22

ARAYES ROLLS

13

Herb infused ground beef wrapped in thin flatbread, sliced, set on a creamy tahini base and finished with toasted pine nuts

OLÉ SLIDERS

16

Miniature, juicy burgers tucked between brioche buns, topped with a velvety truffle aioli and crisp, tangy slaw