

## *Postres - Desserts*

**CREMA CATALANA** \$12 (GF) Catalan style vanilla creme

**TRES LECHES** \$12 Pound cake soaked in condensed milk, evaporated milk and heavy cream

**CREMOSO DE CHOCOLATE** \$12 (GF) Chocolate mousse, maria cookies cream.

**TORRIJA** - \$12 Caramelized bread pudding, sweet and sour strawberry sauce, vanilla ice cream.

**TURRON** - \$12 (GF) Hazelnut and Marcona almond nougat.

## *Cocktails*

**FIERY PASSION** - Cachaza, passion fruit \$14

**NUMBING AGENT** - Vodka, orange, pineapple, coconut \$14

**TART CHERRY MANHATTAN** - Bourbon, sweet vermouth, orange liquor, fresh pressed tart cherry. \$16

**SICILIAN ORANGE NEGRONI** - Gin, amaro & sweet vermouth. \$16

**OLD FASHIONED** - Bourbon, amaro, bitters, marachino cherry. \$16

**SWIPE RIGHT** - Smoked chili infused mezcal, fresh pineapple, fresh lime, spiced salt rim \$15

**ESPRESSO TINI** - Titos vodka, kalhua, espresso \$16

**MARGARITA** - Tequila, fresh lime, agave, charcoal salt \$15

**SANGRIA** - White, red, rose or sparkling cava \$14

## *Beers*

Estrella Galicia - Lager \$8

1906 Reserva - Lager \$8.5

1906 Black Coupage \$9.5

Estrella 0.0 Non-Alcoholic

\$8

Founders - All Day IPA \$8

Founders - Porter \$8

City Lights - Ligh Lager \$7

Maeloc Hard Cider \$6

## *Coffee (Regular or Decaf)*

Espresso - \$3

Doble Espresso \$6

Cortado \$4

Capuccino \$6



**HEAD CHEF JESUS ESCANDON**

**PASTRY CHEF ALFREDO ORTIZ**

**MIXOLOGIST LAURA ARIAS**

## *Appetizers - Tapas*

**TUNA** - \$19 (GF - DF) Semicured yellow fin tuna, diced tomatoes, scallions, kalamata olives, tomato, soy sauce, sesame oil, EVOO and lemon.

**SHRIMP** - \$18 (GF - DF) Wild shrimp, shaved garlic, guindilla, parsley, diced tomato sea salt.

**BOQUERONES** - \$15 (DF) House marinated anchovies, avocado, garum.

**OCTOPUS** - \$19 (GF - DF) Galician octopus, grilled bomba rice, EVOO, Spanish paprika, Ibiza sea salt, fruit salad.

**SALMON** - \$17 (DF) Caramelized Faroe island salmon, grilled black polenta, cucumber, salmon roe.

**CEVICHE** - \$19 (GF - DF) Shrimp, bay scallops, mango, cucumber, tomato, cilantro, citrus juices.

**CARPACCIO DE SETAS** - \$17 (GF - DF) Uncook portobello mushrooms, marinated cherry tomatoes, Manchego cheese, pinenuts, sunflower truffle oil.

**BUÑUELOS** - \$13 Cod fish fritters, avocado and lime alioli.

**TORTILLA** - \$11 (GF - DF) Eggs, potatoes, onions, alioli.

**CAÑA DE CABRA** - \$14 (GF) Mixed greens, pears, walnuts, strawberries, goat cheese, raw honey sherry vinaigrette.

**ESPARRAGOS** - \$15 (GF - DF) Grilled green asparagus, piquillo peppers sauce.

**BRAVAS** - \$11 (GF - DF) Fried potatoes, salsa brava, alioli.

**TRAPANTOJO** - \$12 (GF - DF) Shaved cauliflower salad, bell peppers, onions, mango, walnuts, mint, curry, maple syrup vinaigrette.

**BIMI** - \$16 (GF - DF) Crispy broccolini, Romesco sauce. (nuts)

**AGUACATE** - \$15 (DF) Roasted beets, avocado, toast, EVOO, sea salt.

**PIQUILLOS** - \$17 (GF) Wood roasted peppers, organic chicken, marcona almonds, bomba rice, shrimp, saffron alioli.

**NEVAT** - \$15 Nevat goat cheese, Mission figs, walnuts, toast, truffle oil.

## *Platos*

**LUBINA** - \$33 (GF - DF)

Salt baked Mediterranean sea bass, root vegetable comfit, pinenuts, raisins, scallions, tomatoes, smoked paprika oil.

**BACALAO** - \$37 (GF - DF)

Chatan Bay cod fish, broccolini emulsion, potato, raw honey, quince alioli.

**DORADA A LA PLANCHA** - \$35 (GF - DF)

Grilled sea bream, butternut squash hummus.

**VIEIRAS** - \$35 (GF - DF)

Grilled diver scallops, roasted onions mermelade, smoked paprika potatoe foam.

**CHULETON** - MP (GF - DF)

Grass fed rib eye steak, caramelized onions, potato comfit, ajis mojilis sauce.

**PATO** - \$33 (GF-DF)

Roasted maple farms duck breast, grilled polenta, dates, bacon, citrus sauce.

**CORDERO** - \$29 (DF)

Crispy ravioli stuffed with braised lamb, sweet potatoe puree, kalamata olives, tomatoes, scallions.

**POLLO** - \$29 (GF - DF)

Roasted organic chicken breast, parsley bomba rice.

(GF) Gluten Free  
(DF) Dairy Free

Minimum 2 tapas per person when seating in the dining room.

Please ask to speak to a manager if you have ANY allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.