

Postres - Desserts

CREMA CATALANA - \$10 (GF)

Catalan style vanilla creme.

TRES LECHES - \$10

Pound cake soaked in condensed milk, evaporated milk, heavy cream.

CHOCOLATE - \$10 (GF)

Chocolate, passion fruit mousse.

TORRIJA - \$10

Bread pudding, sweet and sour strawberry sauce, goat cheese cream.

FLAN - \$10 (GF)

Caramel custard.

Cocktails

FIERY PASSION - Cuca fresca cachaza, passion fruit \$14

TART CHERRY MANHATTAN - Bull's head bourbon, sweet vermouth, orange liquor, fresh pressed tart cherry. \$16

SICILIAN ORANGE NEGRONI - East engd gin, amaro & sweet vermouth. \$14

OLD FASHIONED - Woodford bourbon, amaro, bitters, marachino cherry. \$14

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

ESPRESSO TINI - Titos vodka, kahlua, espresso \$14

APRÉS-SKI- Woodford reserve bourbon, Sallinger's cider infused with cinnamon, cloves, anis and lemon. \$15

SERRANO HAM MARTINI - Titos, Serrano ham stuffed spanish olives \$14

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

Beers

Estrella Galicia - Lager \$8

1906 Reserva - Lager \$8.5

1906 Red Vintage \$8.5

1906 Black Coupage \$9.5

Founders - All Day IPA \$8

Founders - Porter \$8

Coors Light \$7

Maeloc Hard Cider \$6



**HEAD CHEF JUAN FLORES
PASTRY CHEF JESUS ESCANDON
MIXOLOGIST LAURA ARIAS**

Appetizers - Tapas

TUNA - \$18 (GF - DF)

Semicured yellow fin tuna, crispy bomba rice, scallions, tomato, lemon, EVOO, sesame oil.

SHRIMP - \$17 (GF - DF)

Wild shrimp, shaved garlic, guindilla, parsley, diced tomato sea salt.

ANCHOVIES - \$14 (DF)

House marinated anchovies, 123 sour dough toast, avocado, garum.

SALMON - \$17 (DF)

Caramelized Faroe island salmon, grilled black polenta, cucumber, salmon roe.

With Beluga Caviar - \$35

GRILLED ROMAINE LETTUCE - \$14 (GF - DF)

Marcona almonds, nougat vinaigrette.

OCTOPUS - \$19 (GF - DF)

Galician octopus, grilled bomba rice, EVOO, Spanish paprika, Ibiza sea salt, fruit salad.

MUSHROOMS - \$15 (GF - DF)

Assortment of mushrooms sauteed in extra virgin olive oil, lime, parsley, garlic, guindilla pepper, sea salt.

TORTILLA - \$11 (GF - DF)

Organic eggs, potatoes, onions, alioli.

CAÑA DE CABRA - \$14 (GF)

Organic mixed greens, pears, strawberries, walnuts, goat cheese, raw honey sherry vinaigrette.

BRAVAS - \$11 (GF - DF)

Fried potatoes, salsa brava, alioli.

CROQUETAS DEL DIA - 13

TRAPANTOJO - \$12 (GF - DF)

Shaved cauliflower salad, bell peppers, onions, mango, walnuts, mint, curry, maple syrup vinaigrette.

EMPANADA DEL DIA - 14

ROASTED BEETS - \$13 (GF - DF)

Avocado, EVOO, sea salt, organic sour bread toast.

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, potato, napa cabbage, EVOO emulsion.

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

Grilled sea bream, baby spinach, raisins, pinenuts.

CHULETON- MP (GF - DF)

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

PATO - \$31 (DF)

Roasted maple farms duck breast, grilled polenta, dates, bacon, sweet and sour kumquats.

JARRETE - \$29 (GF - DF)

Slow cooked pork shank, Galician style chickpeas.

HAMBURGUESA - \$22 (DF)

Beef and short ribs burger, tetilla cheese, caramelized onions, bbq alioli, patatas bravas.

CORDERO - \$29 (DF)

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

POLLO - \$28 (GF - DF)

Roasted organic chicken breast, vegetables risotto, garlic sauce.

VIEIRAS - \$35 (GF - DF)

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

(GF) Gluten Free
(DF) Dairy Free

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.