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CHIPOTLE PEANUTS \$3  
ACEITUNAS MARINADAS \$6

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DATILES CON TOCINO  
goat cheese, crispy bacon-stuffed date (2) \$6  
OSTIONES FRESCOS EN SU CONCHA\*  
east coast oysters, house hot sauce, passionfruit mignonette \$3.75/each

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QUESO DE CABRA Y MIEL  
whipped goat cheese, chamomile honey, almonds and toast \$13

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BENTON'S COUNTRY HAM (MADISONVILLE TENNESSEE)  
quince puree, spanish crackers \$16

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PAN CON TOMATE  
regular \$8 anchovies +\$2 boquerones +\$2

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MATRIMONIO  
cantabrian anchovies, boquerones, lemon butter and cucumbers \$7

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PATATAS BRAVAS  
crispy potatoes, garlic aioli and brava sauce \$8

B

TEMPURA GREEN BEANS  
spicy mayo, lemon and fresh basil \$9  
YELLOWFIN TUNA CRUDO  
serrano ponzu sauce and avocado mousse \$20  
CROQUETAS DE COSTILLA  
braised short rib, caramelized onions, horseradish cream \$13  
VIETNAMESE CHICKEN WINGS  
toasted peanuts, cilantro and lime \$12  
CRISPY SPRING ROLLS  
spanish blood sausage, mozzarella cheese, sweet chili sauce \$13

BEEF TARTARE  
chili oil, toasted peanuts, crunchy celery, crab chips \$21

CRISPY PORK BELLY  
brussel sprouts, red jalapenos and smoked maple \$18

HANGER STEAK  
creamed braised leeks, parmesan cheese and black truffle \$29

BANANA BASQUE CHEESECAKE  
toasted hazelnuts, chinese 5 spice, maple sauce \$9

# FOOD MENU



\*consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness