

# Spanish Tapas

## MENU

PATATAS BRAVAS \$17

*Fried Potatoes in Spicy Bravas Sauce with  
Garlic Sauce and Pickled Shallots*

PANZA DE CERDO \$19

*Crispy Pork Belly Tossed in Chili  
Spice with Chili Pepper Crema*

CROQUETAS DE JAMÓN \$20

*Béchamel Croquettes with Coppa Ham*

BOQUERONES IN CAPER

SAUCE \$23

*Fresh Anchovy Marinated in Herbs &  
Caper Sauce*

GAMBAS AL AJILLO \$23

*Garlic Butter Shrimp with Fresh Chili*

ESCALIVADA \$16

*Fire-Roasted Peppers, Eggplant &  
Olives with Grilled House Sourdough*

PIQUILLO ROMESCO WITH

CHARRED GREEN GARLIC \$18

*Grilled Spring Garlic with Piquillo  
Pepper Romesco Sauce*

CREMA CATALANA \$16

*Baked Custard with Cinnamon and  
Citrus Peel, Brûlée Sugar & Fresh  
Orange Segments*

# Cocktail

## MENU

### SPANISH RUM SWIZZLE \$16

*Myers Rum, Passionfruit Cordial, Orange juice, Lime and Simple syrup*

### BLACKBERRY SMASH \$18

*Fresh muddled Blackberries, Honey, Lemon, Pink peppercorn vodka with sparkling water*

### GREEN GODDESS \$20

*Malibu rum, Tequila, Blue Curacao, Pineapple juice, Lime and simple syrup*

### THE GRAND FIZZ \$16

*Gin, St. Germaine, Lime with Club soda*

### RED WINE SANGRIA \$16

*Red wine, Orange, Green apples, Soda*

### HIBISCUS CRUSH \$18

*Hibiscus tea infused Vodka, Mint leaves, Lime and Simple syrup*