

CRAFTED: SMALL PLATES, ASSORTED BOARDS + LOCAL SELECTIONS

Soups + Sides

shishito peppers	12.5
oven roasted, romesco smoked sea salt	
house baked bread	4.5
crushed tomatoes in olive oil	
gazpacho	9
with seasonal garnishes	
warm olives	10
with marcona almonds	
croquetas (daily selection)	9.5
classic with salmorejo	

Ensaladas

(FRESH SALADS)

tomato + mozzarella	15.5
fresh bc heirloom tomato, arugula balsamic reduction	
citrus salad	15.5
frisse, radicchio + apple dressing	
local roasted beets	14.5
whipped okanagan goat cheese	

Classic Pintxos

(ON SKEWER)

tortilla de patatas	4.5
spanish omelette	
gilda	4.5
anchovy, olive and piparras	
iberico ham	7.5
manchego cheese, tomato	

Charcuterie

house pickles, chutney, crostini

fresh charcuterie board	29.5
(house-made) duck liver parfait pheasant pate rabbit rilette smoked ham hock terrine	
cured charcuterie board	29.5
prosciutto san danielle serrano chorizo truffle salami	

fresh + cured board	34.5
fresh + cured + cheese board	37.5
jamon iberico de bellota	38.5
'Cinco Jotas' acorn fed 100% iberico ham	

Cheese

chutney, crostini + candied pecans

assorted cheese board	29.5
manchego 3 + 12 month mahon, valdeon blue, murcia al vino	

Seafood

gambas al ajillo	17.5
prawns, garlic, chili, olive oil	
octopus "Jorge" style	18.5
confit potatoes, garlic, paprika	
wild scallop crudo	17.5
ajo blanco, grapes, toasted almonds and crispy prosciutto	
lobster + matane shrimp roll	21.5
smoked salmon, salsa verde, yuzu	
ceviche mixto	18.5
wild scallops, prawns, hamachi with aji amarillo	

Meats

rolled pork belly	17.5
romesco sauce, apple + herb salad	
beef tartare	18.5
capers, shallots, truffle dressing	
lamb albondigas	17.5
slow cooked meatballs	
chorizo sausage	17.5
pan-fried egg and salsa brava	
wagyu beef cheek	36.5
slow braised wagyu beef	

Montaditos

(ON ARTISAN BREAD)

roasted tomato	4
chickpea puree, parsley	
serrano + manchego	5.5
romesco sauce	
matane shrimp	5.5
avocado, yuzu	
duck liver parfait	6.5
candied orange zest	
piquillo pepper	3.5
goat cheese, balsamic reduction	
sobrasada + honey	4.5
spreadable salami	
brandada de bacalao + aioli	4.5
emulsion of salt cod, olive oil and potato	

raciones (LARGE TAPAS)

organic chicken empanada	18.5
vegetable pisto and hen egg	
mojama (cured spanish tuna)	20.5
melon, arugula, almonds and olive oil	
spanish mussel conserva	22.5
jamon iberico potato chip	

POSTRES (DESSERTS)

crema catalana	8
seasonal fruits	

passion fruit cake	8.5
coconut and lime	

chocolate torte	9.5
chantilly cream	