



TASTE OF SPAIN

three-course menu for \$29

TAPAS

for the table

gazpacho *spring vegetables*

spanish olives *marcona almonds*

matane shrimp montadito *avocado, yuzu mayonnaise*

citrus salad *radicchio, toasted pistachio, yuzu gel*

RACIONES

choose one per guest

paella de mariscos *local clams + prawns*

“pollo asado” *rotisserie chicken, romesco sauce, roasted potatoes*

octopus jorge style *roasted potatoes, garlic, paprika (\$5 supplement)*

POSTRES

choose one per guest

bar oso ‘after dark’ chocolate cookie *smoked salt, iced vanilla milk*

spanish cheeses *apple pear chutney, quince jelly (\$5 supplement)*

adiciones

half fresh charcuterie board 24

half cured charcuterie board 24

patatas bravas 11

croquetas de setas 12

shishito peppers 14