

# bar OSO

## TASTE OF SPAIN

*three-course menu for \$29*

### TAPAS

*for the table*

ajo blanco *chilled spanish soup*  
spanish olives *marcona almonds*  
matane shrimp montadito *avocado, yuzu mayonnaise*  
bc endive + red wine poached pear *valdeon blue cheese dressing*

### RACIONES

*choose one per guest*

paella de valencia *bc free range chicken, clams and prawns*  
chorizo sausage *pan-fried egg, potato crisp, salsa brava*  
slow cooked shortrib *pemberton carrots, pickled mustard seeds (\$10 supplement)*

### POSTRES

*choose one per guest*

creme catalana *citrus, seasonal fruit*  
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