

bar —
OSO
TASTE OF SPAIN

three-course menu for \$29

TAPAS

for the table

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

RACIONES

choose one per guest

paella de pollo *free range chicken and local green beans*
(add prawns \$6)
lamb albondigas *slow cooked meatballs, roasted potatoes, red pepper sauce*
gambas al ajillo *prawns, garlic, chili, olive oil*

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