



TASTE OF SPAIN

three-course menu for \$29

TAPAS

for the table

wild + cultivated mushroom soup, *chives, truffle oil*
roasted tomato montadito *chickpea puree, black olive and tomato relish*
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 scallops \$8)
pork belly *chili and sobrasada sofrito, gigante beans*
gambas al ajillo *prawns, garlic, chili, olive oil*

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