

bar
OSO
TASTE OF SPAIN

three-course menu for \$29

TAPAS

for the table

spiced tomato soup *chive oil, foccacia croutons*
piquillo pepper montadito *goat cheese, pine nuts, balsamic reduction*
marinated spanish olives + marcona almonds
local roasted beets *whipped okanagan goat cheese, apple dressing, granola*

RACIONES

choose one per guest

paella de valencia *free range rabbit, local clams and prawns (add scallops \$8)*
chorizo sausage *pan-fried egg, potato crisp, salsa brava*
beef short rib *pemberton carrots, pickled mustard seeds (\$10 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

sangria de vino blanco *glass 16 carafe 45*
sangria de vino tinto *glass 16 carafe 45*