

bar  
**OSO**

**TASTE OF SPAIN**

*three-course menu for \$29*

**TAPAS**

*for the table*

wild mushroom soup *chive oil, foccacia croutons*  
roasted tomato montadito *chickpea puree, black olive and tomato relish*  
marinated spanish olives + marcona almonds  
roasted butternut squash salad *ricotta, brown butter, pumpkin seeds*

**RACIONES**

*choose one per guest*

paella de pato *confit duck leg and local greens (add scallops \$8) (add prawns \$6)*  
pollo asado *rotisserie chicken, romesco sauce, roasted vegetables*  
gambas al ajillo *prawns, garlic, chili, olive oil*

**POSTRES**

*choose one per guest*

basque cheesecake *pistachios, berries*  
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*