

bar  
**OSO**

**TASTE OF SPAIN**

*three-course menu for \$29*

**TAPAS**

*for the table*

gazpacho *chilled tomato soup, spring vegetables*

serrano + manchego montadito *romesco sauce*

marinated spanish olives + marcona almonds

bc endive + red wine poached pear *candied pecans, valdeon blue cheese dressing*

**RACIONES**

*choose one per guest*

paella de mariscos *local clams + prawns (add 1/2 lb east coast lobster \$45)*

rolled pork belly *chili + sobrasada sofrito, gigante beans*

octopus jorge style *roasted potatoes, garlics, paprika (\$5 supplement)*

**POSTRES**

*choose one per guest*

crema catalana *citrus, seasonal fruits*

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*