

bar —  
**OSO**

**TASTE OF SPAIN**

*three-course menu for \$29*

**TAPAS**

*for the table*

leek and potato soup *chive oil*  
matane shrimp montadito *avocado, yuzu mayonnaise*  
marinated spanish olives + marcona almonds  
tomato salad *bc heirloom tomatoes, arugula, balsamic pearls*

**RACIONES**

*choose one per guest*

paella de pollo *free range chicken and local beans (add scallops \$8) (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*

churros *dulce de leche*  
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*