

bar —
OSO

TASTE OF SPAIN

three-course menu for \$29

TAPAS

for the table

spiced tomato soup *chive oil, focaccia croutons*
piquillo pepper montadito *goat cheese, pine nuts, balsamic reduction*
marinated spanish olives + marcona almonds
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)*
gambas al ajillo *prawns, garlic, chili, olive oil*
slow cooked wagyu beef cheek *carrots, red wine jus, mustard seeds (\$10 supplement)*

POSTRES

choose one per guest

basque cheesecake *pistachios, seasonal 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*