

bar
OSO

TASTE OF SPAIN

three-course menu for \$29

TAPAS

for the table

leek and potato soup *focaccia croutons, chive oil*

serano + manchego montadito *romesco sauce*

marinated spanish olives + marcona almonds

bc heirloom tomato salad *rootdown greens, mozzarella, balsamic pearls*

RACIONES

choose one per guest

paella de mariscos *local clams + prawns (add nova scotia lobster tail \$29)*

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

octopus "Jorge" style *confit potatoes, garlic, 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*