

bar  
**OSO**  
**TASTE OF SPAIN**

*three-course menu for \$29*

## TAPAS

*for the table*

gazpacho *chilled tomato soup, spring vegetables, herb oil*  
matane shrimp montadito *avocado, yuzu mayonnaise*  
marinated spanish olives + marcona almonds  
local roasted beet salad, *whipped goat cheese, apple dressing, granola*

## 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*