

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

*three-course menu for \$29*

## TAPAS

*for the table*

roasted bc mushroom soup *truffle oil, focaccia croutons*  
roasted tomato montadito *chickpea puree, black olive, tomato relish*  
marinated spanish olives + marcona almonds  
bc endive + red wine poached pear *candied pecans, valdeon blue cheese dressing*

## RACIONES

*choose one per guest*

paella de valencia *free range rabbit, local clams and prawns (add scallops \$8)*  
chorizo sausage *pan-fried egg, potato crisp, salsa brava*  
octopus "Jorge style" *confit potatoes, garlic, paprika (\$5 supplement)*

## POSTRES

*choose one per guest*

bar oso 'after dark' chocolate cookie *smoked salt, iced vanilla milk*  
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*