

bar —  
**OSO**

**TASTE OF SPAIN**

*three-course menu for \$29*

**TAPAS**

*for the table*

gazpacho de pepino *chilled cucumber soup, spring vegetables, herb oil*  
smoked salmon montadito *goat cheese, dill, capers*  
salmorejo *hard boiled egg, jamon, focaccia croutons*  
local kale salad *shaved snap peas, radish, apple dressing, ricotta*

**RACIONES**

*choose one per guest*

paella de mariscos *prawns + clams, green beans (add scallops \$8)*  
fraser valley pork belly *chili + sobrasada sofrito, white beans*  
octopus "Jorge" style *confit potatoes, garlic, paprika (\$5 supplement)*

**POSTRES**

*choose one per guest*

traditional 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*