

bar —
OSO
TASTE OF SPAIN

three-course menu for \$29.
tapas for the table, one *ración* and one *postre*.

TAPAS FOR THE TABLE

chilled tomato gazpacho

soup, spring vegetables, herb oil

wild bc smoked salmon montadito

goat cheese, dill, capers

croqueta de carrillera

beef cheek fritter, salmorejo

bc kale salad

shaved snap pea, radish
apple dressing, ricotta

RACIONES CHOOSE ONE PER GUEST

paella de mariscos local

bomba rice, clams + prawns
(add nova scotia lobster tail \$29)

roisserie pork belly

chili + sobrasada sofrito, white beans

octopus jorge style

roasted potatoes, garlic paprika
(\$5 supplement)

POSTRES CHOOSE ONE PER GUEST

churros dulce de leche

spanish cheeses

apple pear chutney, quince jelly
(\$5 supplement)

*Menu available Sunday through Thursday,
from September 20 through October 3.*