

bar —
OSO
TASTE OF SPAIN

three-course menu for \$29

TAPAS

for the table

spiced tomato soup basil herb oil, croutons
piquillo pepper montadito goat cheese, pine nuts, balsamic reduction
marinated spanish olives + marcona almonds
kale salad shaved snap peas, radish, apple dressing, ricotta

RACIONES

choose one per guest

gambas al ajillo prawns, garlic, chili, olive oil
roisserie chicken 'pollo asado' chili + sobrasada sofrito, white beans
wagyu beef cheek pemberton carrots, pickled mustard seeds (\$15 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