

bar —
OSO
TASTE OF SPAIN

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

TAPAS FOR THE TABLE

chilled cucumber gazpacho
basil herb oil

piquillo pepper montadito
goat cheese, pine nuts, balsamic reduction

marinated olives + marcona almonds

bc heirloom tomato salad
rootdown greens, mozzarella, balsamic pearls

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, rich red wine jus
(\$15 supplement)

POSTRES CHOOSE ONE PER GUEST

basque cheesecake
pistachios, berries

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

*Menu available Sunday through Thursday,
from October 3 through October 16.*