

TAPAS

CALIENTES

- * **GUISANTES PICANTES** blackened sugar snap peas | lemon | remoulade 6.95
- EMPANADAS** braised chicken | manchego | goat cheese | spinach | harissa 6.50
- FALAFEL** chickpea | cumin | parsley | yogurt-tahini 4.25
- * **GAMBAS A LA PLANCHA** griddled shrimp | garlic | olive oil | lemon | salsa verde 8.50
- SPANAKOPITA** phyllo baked spinach & feta | lemon | tzatziki 5.25
- * **CHAMPIÑONES SALTEADOS** sautéed mushrooms | garlic | sherry | parsley | lemon 5.95
- POLENTA CON CORDERO** braised Colorado lamb | creamy polenta | pomegranate | Grana Padano 7.50
- ALBÓNDIGAS DE CERDO** pork & ricotta meatballs | San Marzano tomato sauce 4.95
- PINCHO MORUNO DE CORDERO** ♦ pomegranate-dijon marinated lamb skewer | feta dip | warm pita 6.95
- SPIEDINO DI POLLO** Moroccan citrus-herb marinated chicken skewer | feta dip | warm pita 5.95
- RATATOUILLE** wood oven roasted tomatoes | peppers | zucchini | eggplant | onions | basil | Grana Padano 6.25
- PATATAS BRAVAS** crisp potatoes | salsa brava | garlic aioli 6.95
- * **DÁTILES CON TOCINO** bacon wrapped Medjool dates | garlic | lemon butter 5.95 [*contain pits*]
- AJO ASADO** roasted garlic | chèvre | tomato jam | aged balsamic | sea salt crostini 6.25
- * **BISTECCA VERDE** ♦ grilled hanger steak | salsa verde | manchego 8.25
- PASTILLA** phyllo wrapped chicken | pine nuts | cilantro | raisins | Ras el Hanout | cinnamon 6.25
- CALAMARI FRITTI** ♦ crisp calamari | garlic | marinara 6.25
- SAGANAKI** pan fried bread cheese | salsa verde | crostini 6.95
- * **MOULES BUZARRA** mussels | spicy San Marzano tomato broth | leeks | white wine | parsley 8.95
- * **MOULES AU PARMESAN** mussels | parmesan crème | shallots | green onions | lemon 8.95
- * **OLIVES AL HORNO** kalamata, picholine, Castelvetrano olives | roasted garlic | rosemary 5.95 [*contain pits*]

TAPAS

FRIAS

- TIROKAFTERI** feta dip | Greek yogurt | feta | dill | garlic | warm soft pita 6.25
- BOQUERONES** marinated white anchovies | roasted peppers | lemon | sea salt | crostini 5.95
- * **ALMENDRAS** toasted California almonds | sea salt 5.25
- * **RUCOLA** baby arugula | olive oil | lemon | Grana Padano 3.95
- TABBOULEH** bulgur wheat | tomatoes | cucumbers | red peppers | scallions | lemon | parsley | mint 4.25
- HUMMUS BI TAHINI** chickpea hummus | toasted pine nuts | warm soft pita 5.95
- * **BURRATA CAPRESE** burrata | vine ripened tomatoes | basil | sea salt | olive oil | aged balsamic 7.95
- * **BETTERAVES RÓTIÉS** roasted beets | toasted pistachios | baby arugula | chèvre | chamomile honey 7.95
- TRUITE FUMÉE** smoked Idaho trout | crisp Kennebec potatoes | citrus-herb aioli | arugula | lemon oil 8.25
- TUNA TARTARE** ♦ Yellowfin tuna | oranges | jalapeños | picholine olives | toasted almonds
lime-soy vinaigrette | sea salt crostini 9.95
- FORMAGGI** herb chèvre | manchego | gorgonzola | spiced walnuts | orange jam | toasted focaccia 9.95
- CHARCUTERIE** Prosciutto di Parma | Coppa ham | Soppresata picante
black pepper mustard | toasted focaccia 9.95