

TAPAS

CALIENTES

- * **PIMIENTO DE PADRON** blistered local shishito peppers | sea salt | lemon 6.95
- CROQUETAS DE TRUCHA** smoked trout croquettes | lemon-herb yogurt 9.95
- CREMA DI CARCIOFI** baked artichoke-spinach dip | smoked provolone | mascarpone | bread crumbs 7.50
- * **GAMBAS AL AJILLO** sautéed Gulf shrimp | garlic-paprika butter | lemon 8.95
- COSTILLAS** adobo braised local *Tender Belly* ribs | sherry caramelized onions | cilantro 6.95
- POLENTA CON MIELE** crispy polenta | Prosciutto di Parma | blue cheese | chamomile honey 7.95
- EMPANADAS** braised chicken | manchego | goat cheese | spinach | harissa 6.95
- 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 6.50
- FALAFEL** chickpea | cumin | parsley | yogurt-tahini 4.50
- PATATAS BRAVAS** crisp potatoes | salsa brava | garlic aioli 6.95
- * **DÁTILES CON TOCINO** bacon wrapped Medjool dates | garlic | lemon butter 5.95 [*contain pits*]
- * **GUISANTES PICANTES** blackened sugar snap peas | remoulade 6.95
- * **BISTECCA AL VERDE** ♦ grilled hanger steak | broccolini pesto | manchego 8.50
- SPANAKOPITA** phyllo baked spinach & feta | tzatziki 5.25
- CALAMARI FRITTI** ♦ crisp calamari | garlic | marinara 6.25
- SAGANAKI** warm bread cheese | herb honey | oregano | sea salt | crostini 6.95
- * **ALMEJAS A LA VASCA** steamed Manilla clams | chorizo | garlic | stewed bell peppers & onions 9.50
- * **MOULES AU PARMESAN** PEI mussels | parmesan crème | shallots | green onions | lemon 8.95
- * **ACEITUNAS AL HORNO** kalamata, picholine, Castelvetrano olives | roasted garlic | rosemary 5.95 [*contain pits*]

TAPAS

FRIAS

- MUHAMMARA** roasted red pepper dip | toasted walnuts | pomegranate seeds | warm pita 4.95
- * **ENSALADA DE PULPO** grilled Spanish octopus | avocado | cucumber | red peppers | marble potatoes | cilantro | red onions | lime | | chili oil 8.95
- BOQUERONES** marinated white anchovies | roasted peppers | crostini 5.95
- * **ALMENDRAS** toasted California almonds | sea salt 5.25
- * **RUCOLA** baby arugula | olive oil | lemon | Grana Padano 3.95
- TIROKAFTERI** feta -Greek yogurt dip | dill | garlic | warm pita 6.25
- HUMMUS BI TAHINI** chickpea hummus | toasted pine nuts | warm pita 5.95
- * **BURRATA CAPRESE** burrata | vine ripened tomatoes | basil | Extra Virgin olive oil | aged balsamic 8.50
- BETTERAVES RÔTIÉS** roasted beets | chèvre | pickled onions | fried capers | chamomile 8.50
- TARTARE DE THON** ♦ Yellowfin tuna | oranges | jalepeños | 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