

TAPAS CALIENTES

- CROQUETAS DE TRUCHA** smoked trout croquettes | lemon-herb yogurt 9.95
- CREMA DI CARCIOFI** baked artichoke-spinach dip | smoked provolone | mascarpone | bread crumbs 8.25
- * **GAMBAS AL AJILLO** sautéed Gulf shrimp | garlic-paprika butter | lemon 8.95
- COSTILLAS** adobo braised local *Tender Belly* ribs | sherry caramelized onions | cilantro 7.25
- POLENTA CON MIELE** crispy polenta | Prosciutto di Parma | blue cheese | chamomile honey 8.25
- 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 6.95
- 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 | chermoula 8.95
- 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 7.25
- * **ALMEJAS A LA VASCA** steamed Manila clams | chorizo | garlic | stewed bell peppers & onions 9.95
- * **MOULES AU PARMESAN** PEI mussels | parmesan crème | shallots | green onions | lemon 9.50
- * **ACEITUNAS AL HORNO** Kalamata, Picholine, Castelvetrano olives | roasted garlic | rosemary 5.95 [contain pits]

TAPAS FRIAS

- * **ENSALADA DE BATATA** roasted sweet potatoes | curried yogurt | dried currants
pickled onions | za'atar spice 5.95
- MUHAMMARA** roasted red pepper dip | toasted walnuts | pomegranate seeds | warm pita 4.95
- TIROKAFTERI** feta-Greek yogurt dip | dill | garlic | warm pita 6.25
- HUMMUS BI TAHINI** chickpea hummus | toasted pine nuts | warm pita 5.95
- 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 4.25
- * **BURRATA CAPRESE** burrata | vine ripened tomatoes | basil | Extra Virgin olive oil | aged balsamic 8.95
- BETTERAVES RÔTIÉS** roasted beets | chèvre | pickled onions | fried capers | chamomile honey 8.50
- TARTARE DE THON** ♦ Yellowfin tuna | oranges | jalapeños | picholine olives | toasted almonds
lime-soy vinaigrette | sea salt crostini 10.95
- FORMAGGI** herb chèvre | manchego | gorgonzola | spiced walnuts | orange jam | toasted focaccia 10.95
- CHARCUTERIE** Prosciutto di Parma | Coppa ham | Soppresata picante
black pepper mustard | toasted focaccia 10.95