

Soup V GF Tapa \$6 Bowl \$9 Tomato and piquillo pepper soup with feta cheese

Patatas Bravas V \$8

Crispy fried potatoes with both smoked paprika aioli and garlic aioli. Add Parmesan \$2

Pork Belly Lettuce Wrap \$9

Crispy fried pork belly with jasmine rice, cucumber kimchi, pickled radish and Ssamjang sauce.

Creamy Miso Mussels GF \$14

Fresh mussels steamed in white wine, miso garlic butter, finished with cream.

Gambas al Ajillo / Garlic Shrimp GF \$14

Shrimp sauteed with garlic, chili and smoked paprika.

Scallop Ceviche GF \$16

Citrus marinaded scallops, cucumber, red pepper, onion, pineapple, cilantro and coconut milk.

Tuna Tower GF option \$18

Seasoned tuna with ginger, garlic, chili, avocado relish and aioli. Served with bread.

Albondigas con Mojo Rojo Solo \$8 Plato \$21 Spanish meatballs in a savory tomato sauce.

Greg's Chicken Sandwich \$12

Blackened chicken simmered in a cream sauce served on a ciabatta bun.

Chicken y Chorizo Paella GF Solo \$16 Duo \$24 Arborio rice, tomato, peppers, smoked paprika, chicken and chorizo sausage.

Olive Bowl VE GF \$9 Assorted marinated olives

Pan Con Tomate VE \$10

Spanish style Bruschetta made with tomato, garlic, olive oil and sea salt. Add Serrano ham \$4

Fried Goat Cheese Salad V \$14

Mixed greens, tomatoes, mixed nuts and seeds, dried fruit and apples with balsamic honey dressing.

Duck Salad GF \$17

Pan seared duck breast, mixed greens, cherry tomato, orange, with mango and raspberry coulis and pomegranate vinaigrette.

Baja Cod Taco GF option Solo \$8 Duo \$14 Blackened cod with smashed avocado, corn salsa, pickled cabbage and baja sauce. Can be made Gluten Free.

Margarita Flatbread \$15

Marinara sauce, fresh mozzarella, basil and olive oil. Add crispy Serrano ham \$3

Bianco Flatbread \$18

Garlic cream sauce, caramelized onion, brie cheese, herbed mushrooms and prosciutto ham.

Charcuterie Board \$32

Cured meats and cheese accompanied by fruit, pickles, nuts, jam and mustard.

Desserts

Dulce de leche Creme Brulee GF \$8 Chocolate Almond Torte GF \$10



