



# TAPAS BAR

## RAW BAR

<b>Crudo</b>	18
Preserved Lemon, Oregano, Cucumber, Tomato, Aromatic Herbs	
<b>Oyster</b>	4
Cucumber Herb Mignonette, Lemon	
<b>Caviar</b>	MKT
Potato Chips, Crème Fraiche	

## SMALL TAPAS

<b>Pintxos-Style Daily Chef's Board</b>	6	<b>Cauliflower</b>	12
A rotating selection of various bites from our Chef Counter		Pomegranate, Lemon, Capers, Couscous, Mint Gremolata	
<b>Watermelon</b>	12	<b>Patatas Bravas</b>	10
Mixed Greens, Feta Crema, Cucumber Ribbon, Basil, Strawberry Vinaigrette, Pink Peppercorn		Crispy Potatoes, Brava Sauce, Garlic Aioli	
<b>Börek</b>	14	<b>Gambas Al Ajillo</b>	18
Phyllo Pastry, Wild Mushroom Spanakopita, Truffled Labneh, Pickled Sumac Onions		Sautéed Shrimp, Garlic, Sherry, Pepper Flakes, Grilled Bread	
<b>Bocadilla</b>	14	<b>Montaditos</b>	16
Pressed Panini, Serrano, Manchego, Truffle Honey		Brisket, Tomato Marmalade, Guindilla Peppers, Manchego Cheese	
<b>Coques Flatbread</b>	14	<b>Meatball</b>	15
Rotating Daily Flavor		Kofta-Style Lamb, Lebanese 7-Spice Gremolata, Tomato Curry, Lemon Yogurt	

## LARGE TAPAS

<b>Spanish Cheese &amp; Cured Meats</b>	28
Aged Manchego, Cabra, Mahon, Serrano, Chorizo, Marcona Almonds, Seasonal Preserves, Crackers <i>add Iberico +8</i>	
<b>Mezze Platter</b>	28
Whipped Hummus, Labneh, Tabbouleh, Marinated Olives, Charred Zucchini, Peppadew, Crispy Chickpeas, Pita Chips	

## DESSERT

<b>Olive Oil Citrus Cake</b>	12
Blueberry Compote, Mascarpone Mousse, Lemon Curd	
<b>Cheesecake</b>	13
Basque Style, Pressed Phyllo, Spiced Mixed Nuts, Orange Blossom Honey <i>Inspired by Bakalava</i>	