TAPAS BAR

RAW BAR

Crudo 18
Daily Catch, Key Lime-Orange Cure, Avocado, Piquillo Pepper, Fennel, Radish, Cilantro

Caviar MKT
Potato Chips, Crème Fraiche

Oyster 4
Mignonette, Horseradish, Cocktail Sauce, Lemon

SPANISH

Cheese & Cured Meats 28
Aged Manchego, Cabra, Mahon, Serrano, Chorizo, Marcona Almonds, Seasonal Preserves, Crackers *add Iberico +5*

Olives 7
Marinated Mediterranean Assortment

Artichoke 14
Espelette Dusted, Braised Leek, Confit Garlic Mayo

Iberico Ham 28
Pan-Tomate

Crab 16
Heirloom Tomato, Peppers, Za'atar-Almond Romesco

Pintxos-Style Daily Chef's Board 6
A rotating selection of various bites from our Chef Counter

Patatas Bravas 10
Crispy Potato, Brava Sauce, Aioli

Bocadilla 14
Pressed Panini, Serrano, Manchego, Truffle Honey

Coques Flatbread 14
Rotating Daily Flavor

MEDITERRANEAN

Börek 14
Phyllo Pastry, Wild Mushroom Spanakopita, Truffled Labneh,
Pickled Sumac Onions

Hummus 12
Tahini, Lemon, Olive Oil, Sumac, Chickpea, Marinated Feta, Pita

Babaganoush 12
Eggplant, Pine Nuts, Golden Raisins, Seeded Lavash

Beets 12
Labneh, Walnut Dukkah, Grapefruit, Roasted Radicchio, Citrus Vinaigrette

Fritters 12
Crispy Zucchini & Chickpea, Aromatics, Saffron Aioli, Cured Lemon Powder

Cauliflower 12
Pomegranate, Lemon, Capers, Cous Cous, Mint Gremolata

Octopus 22
Carpaccio, Green Olive Tapenade, Sundried Tomatoes, Pickled Shallot

Meatball 15
Kofta-Style Lamb, Lebanese 7-Spice Gremolata, Tomato Curry, Lemon Yogurt

Beef Empanada 14
Salsa Verde Aioli

Bistro Steak 22
Tenderloin, Fig–Port Reduction, Arugula & Radicchio,
Mushroom, Farro, Black Olive

DESSERTS

Pistachio Semifreddo 12
Rosewater Meringue,
Saffron Honey Drizzle

Cheesecake 13
Basque Style, Pressed Phyllo, Spiced Mixed Nuts,
Orange Blossom Syrup
Inspired by Bakalava

Coconut 12
Toasted Vanilla Coconut Mousse,
Chocolate, Toasted Coconut, Almond Crumble