

# HAPPY HOUR TAPAS

|                                                                                                                          |           |                                                                                                                                     |           |
|--------------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>GAMBAS AL AJILLO   GF</b><br>sizzling shrimp, olive oil, garlic, guindilla peppers                                    | <b>14</b> | <b>ATÚN CON SÉSAMO   GF</b><br>seared sesame crusted tuna, avocado, mojo picon                                                      | <b>14</b> |
| <b>PAN CON TOMATE   V</b><br>fresh tomato spread, olive oil, garlic, country toast                                       | <b>7</b>  | <b>ENSALADA DELICATA CON QUESO FETA   GF</b><br>roasted squash, feta cheese, mixed greens, walnuts, cranberries, sherry vinaigrette | <b>12</b> |
| <b>PATATAS BRAVAS</b><br>crispy potato cubes, aioli, spicy tomato sauce                                                  | <b>7</b>  | <b>CROQUETAS</b><br>crispy and creamy croquettes of the day                                                                         | <b>9</b>  |
| <b>COLES DE BRUSELAS</b><br>crispy brussels sprouts, chopped almonds, sweet and spicy glaze                              | <b>9</b>  | <b>PIMIENTOS DE PADRÓN</b><br>shishito peppers, sea salt                                                                            | <b>8</b>  |
| <b>CALAMAR A LA PLANCHA   GF</b><br>grilled squid, parsley, garlic, olive oil, sea salt                                  | <b>16</b> | <b>CHULETAS DE CORDERO   GF</b><br>marinated grilled lamb chops, new potatoes, spicy honey sauce                                    | <b>19</b> |
| <b>TORTILLA ESPAÑOLA</b><br>classic Spanish potato and caramelized onion omelet, padón peppers, tomato toast             | <b>9</b>  | <b>CHORIZO CON GARBANZOS   GF</b><br>Spanish chorizo, spinach, chickpeas, paprika                                                   | <b>9</b>  |
| <b>DÁTILES</b><br>bacon wrapped dates stuffed with valdeon cheese, almonds, roasted apple puree                          | <b>9</b>  | <b>COSTILLA DE TERNERA   GF</b><br>short ribs braised in red wine, citrus carrot purée, baby carrots                                | <b>18</b> |
| <b>PULPO A LA GALLEGA   GF</b><br>imported Spanish octopus cooked in Galician style, potato cubes, paprika oil, sea salt | <b>16</b> |                                                                                                                                     |           |
| <b>BACALAO CON BERBERECHOS   GF</b><br>cod loin, lemon potato confit, white wine, cockles, garlic, parsley               | <b>20</b> |                                                                                                                                     |           |
| <b>LUBINA   GF</b><br>sea bass filet a la plancha, sautéed veggie pisto Spanish style                                    | <b>18</b> |                                                                                                                                     |           |

## DRINK MENU



**50% OFF DURING  
HAPPY HOUR**

\*Prices and availability are subject to change.