

HAPPY HOUR TAPAS

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

DRINK MENU



**50% OFF DURING
HAPPY HOUR**

*Prices and availability are subject to change.