

# COCKTAILS 21

## BESO DE FUEGO

patrón reposado tequila,  
passionfruit, lime, jalapeño, agave



## ENCANTO

illegal mezcal, cointreau, vanilla,  
pomegranate, lime, lemon, fee foam

## NOCTURNO

don julio reposado tequila, licor 43, espresso, nutmeg

## PURPLE SKY

ketel one vodka, st-germain, lime, lavender, fee foam

## THE MIRAGE

grey goose vodka, midori, coconut, lemon, fee foam

## SUBTROPICS

tito's vodka, green chartreuse,  
lemon, agave, tropical red bull

## ROSA

bombay sapphire gin, lychee, hibiscus, lemon

## OCASO

bulleit bourbon, johnnie walker black, lemon,  
lemongrass, cucumber, angostura bitters, fee foam

## TREMENDO OLD FASHIONED

woodinville bourbon, pedro ximénez sherry,  
banana liqueur, orange bitters, cocoa bitters

## ¡CLARO QUE SÍ!

nolet's silver gin, acqua di cedro, bitter rouge bianco, sage

## EL CARIBE

bacardí ocho rum, guava, lime, torresella  
prosecco, mint, angostura bitters

## SANGRIA DEL CIELO

branson royal cognac, plum,  
lemon, red wine, lemon-lime soda

# NON ALCOHOLIC 15

## SPICE, SPICE BABY

jalapeño-infused seedlip notas de  
agave, mango, pineapple, coconut,  
lemon

## MINT CONDITION

seedlip garden, lime,  
lemongrass, cucumber, mint,  
fever-tree soda

## LEVEL SPRITZ

non-alcoholic martini & rossi vibrante,  
passion fruit, strawberry, lemon-lime  
soda

## RED BULL

6

## RED BULL SUGAR FREE

6

## RED BULL YELLOW EDITION (TROPICAL)

6

# RED

5oz / BTL

## PINOT NOIR BERNARDUS

## SANTA LUCIA HIGHLANDS

19 / 85

on the nose berry and plum cut by pepper  
spicy flavors with cardamon clove and vanilla

## JOSEPH PHELPS PINOT NOIR FREESTONE

## SONOMA COAST

45 / 190

aroma's of black raspberry, juicy bing cherry and spice  
notes on the palate with savory herbs on the finish

## THE VICE CABERNET SAUVIGNON NAPA

## VALLEY

20 / 90

on the nose, a generous burst of dark berries,  
cola, and black currant unfolds, leading into a  
rich medley of dark fruit complemented by hints  
of tobacco, cinnamon, and dark chocolate

## QUINTA DEL 67 GARNACHA

## BODEGAS VOLVER, ALMANSA

17 / 75

medium bodied wine with notes of dried fruits,  
dark berries, spice and balsamic leading in to a  
wine with a lot of structure and silky tannins

## NUMANTHIA, TERMES,

## TEMPRANILLO, TORO

17 / 75

powerful black fruits, cinnamon, and spices  
surround black berries and tea in a chocolaty herbal  
end

## CATENA MALBEC MENDOZA

22 / 100

aroma's of fresh dark and red berries, with  
lush ripe tannins on the palate.

## PROTOS, TEMPRANILLO

## CRIANZA RIBERA DEL DERO

18 / 75

cherries and forest fruits with white pepper, spices,  
and dried herbs. this high elevation wine is  
a perfect balance of acidity, soft tannins,  
and a touch of minerality

# ROSÉ

5oz / BTL

## MIRABEAU X GRENACHE BLEND

## COTES DE PROVENCE

17 / 65

yellow peaches, nectarines pear and melon  
lead in to a wine with great structure and  
freshness

## CHATEAU D'ESCLANS ROCK ANGEL

20 / 80

## GRENACHE BLEND, COTES DE PROVENCE

a richer style rose bursting with ripe fruits,  
it's combination of red fruits and rich citrus makes a  
medium bodied wine with long finish

## DESSERT WINE (3 oz)

CESAR FLORIDO, MOSCATEL DORADO,  
MOSCATEL, CHIPIONA 18  
flowers and citrus surrounded by apricots and  
complimented by toasted nuts and honey. this  
wine is a delightfully well-balanced masterpiece

BODEGAS HIDALGO,  
TRIANA, PEDRO XIMENEZ, JEREZ. 17  
this dense, luscious, and bright wine is packed with dry  
fruits, dates, and nuts in a long and decadent finale

MOSCATO D'ASTI CASINETTA, PIEDMONT 17  
light light bubbles with notes of white flowers and fresh  
peach



# WINES BY THE GLASS

## SPARKLING

5oz / BTL

**VEUVE CLICQUOT BRUT ROSE** 45 / 185

fresh red fruits leading into biscuit notes a fine and precise mousse with a fruity and precise finish

**CHAMPAGNE, MOET BRUT**

**IMPERIAL, N.V.** 35 / 155

lively generous beginning full of pear, citrus and light red fruits gives way to a more mineral mid palate and a refreshing mouth watering finish

**PROSECCO, TORRESELLA,** 17 / 60

**VENETO ITALY**

straw-yellow color, delicate aroma of green apples and white flowers. notes of pear, apple, and citrus

**CAVA, BOHIGAS GALDA** 17 / 60

**BRUT N.V, PENEDES** fruit-forward, yet classic. yeast notes and spices combine with delicious green apples, stone fruits, and citrus in a well-balanced and crisp finish

## WHITE

5oz / BTL

**CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH** 22 / 100

intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish

**DAOU, RESERVE CHARDONNAY, PASO ROBLES** 18 / 80

hazelnut, butterscotch and brioche nuances melt with opulent apples, pears, papaya and limes

**ALBARINO BOAL DE AOURSA, GALICIA** 18 / 75

peaches, lime, green apple, with a touch of salinity

**PINOT GRIGIO TIEFENBRUNER, TRENTINO ALTO ADIGE** 17 / 65

aroma's of white flowers, peach and pear. upfront citrus notes give way to a stony mineral finish

**VERDEJO, AVIANA, REUDA** 17 / 65

refreshing citrus notes with a herbal undertone

**SAUVIGNON BLANC DETAILS BY SINEGAL, SONOMA VALLEY** 17 / 65

on the nose lemon zest white flower and honeycomb, leading in to flavors of apricot, white grapefruit with refreshing acidity



Level 6 offers a modern and urban twist on Spanish cuisine, encouraging the art of connection, with sharing at the heart of the experience.

## TASTING MENU

sit back and relax, chef will guide you through your culinary experience

**THREE COURSE TASTING MENU** 95PP  
served the entire table

**WINE PAIRING** three course additional wine pairing 55PP

# APERITIVOS

## FRÍO

OLIVES – veg / gf	10
marcona almond, goat cheese, fennel, lemon oil	
PAN CON TOMATE – vg	13
pan de cristal, tomato, spanish olive oil	
PAN CON MANCHEGO – veg	14
pan de cristal, tomato, spanish olive oil, manchego cheese	
PAN CON IBÉRICO BELLOTA	18
pan de cristal, ibérico bellota, tomato, spanish olive oil	
IBÉRICO BELLOTA HAND SLICED	32
marcona almonds, pan de cristal, spanish olive oil	
SPANISH CHARCUTERIE	38
pan de cristal, ibérico chorizo, ibérico salchichón, murcia al vino, truffle manchego, pickles, crème fraîche	
CHIPS CON PALETA IBÉRICA	24
hand sliced iberico ham, house made potato chips, paprika	
GAZPACHO	24
blue crab, avocado, toasted brioche	
TUNA TARTARE	24
avocado, seeded lavash cracker, truffle, crème fraîche	
HAMACHI CRUDO	24
jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho	

## CALIENTE

DATES – gf	14
ibérico pancetta, manchego, guindilla pepper, honey gastrique	
FRITO MIXTO	24
crispy calamari, argentinian shrimp, pickled fresno pepper, garlic aioli	
MUSHROOM CROQUETAS – veg	18
porcini crema, truffle pearls, chervil	
SALT COD CROQUETAS	18
chive, guindilla pepper, sauce gribiche	
JAMÓN SERRANO CROQUETAS	18
16 months serrano, manchego cheese, garlic aioli	
PULPO – gf	24
octopus, chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper	
PATATAS BRAVAS	15
potato, salsa brava, garlic aioli, chive	
GAMBAS AL AJILLO – gf	24
argentinian shrimp, harissa, parsley sauce, crispy garlic	

# ENSALADA

ROMANA – veg / gf	22
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed	
BURRATA – veg	24
heirloom tomato, basil, pangrattato, pickled red onion	
ARÚGULA – veg / gf	22
frisée, manchego cheese, fig, toasted almond, membrillo vinaigrette	

## PAELLA

PAELLA DE MARISCOS – gf	34 / 64
spanish bomba rice, sofrito, argentinian shrimp, langoustine, squid, mussel, lemon	
PAELLA DE POLLO – gf	30 / 56
spanish bomba rice, baby leek, wild mushroom	
PAELLA DE TRUFA – gf / veg	34 / 64
spanish bomba rice, exotic mushroom, crispy chickpea, snow pea, crème fraîche, truffle pearls	

\*please allow 45 minute preparation time

## A LA PARRILLA

WAGYU SKIRT STEAK	64
7oz wagyu skirt steak, romesco sauce, agrodolce onion, veal jus, crispy potato	
RIBEYE – gf	78
14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom	
WHOLE BONELESS BRANZINO – gf	48
almond, grape, salsa verde, ajo blanco	
CHILEAN SEABASS – gf	52
7oz chilean seabass, escabeche, guindilla pepper	
HALF CHICKEN – gf	38
charred scallion, mojo rojo, chive, lemon	

## ACOMPAÑAMIENTOS

SHISHITO PEPPERS – vg / gf	14
locally grown served with sea salt	
BRUSSELS BRAVAS – veg	14
salsa brava, parmesan pangrattato, aioli, manchego cheese	
TRUFFLE FRIES – veg	14
parsley, truffle cheese	
GRILLED ASPARAGUS – veg / gf	14
ajo blanco, brown butter, toasted almonds, parsley	

vg: vegetarian | vg: vegan | gf: gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

Prices are not inclusive of 20% service charge.