

## 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 – VEG / GF** 34 / 64  
spanish bomba rice, exotic mushroom, crispy chickpea, snow pea, crème fraiche, 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 potatoes
- RIBEYE – GF** 78  
14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom
- WHOLE BONELESS BRANZINO – GF** 48  
almond, grapes, salsa verde, ajo blanco
- CHILEAN SEABASS** 52  
7oz chilean seabass, escabeche, guindilla pepper
- HALF CHICKEN – GF** 38  
charred scallions, mojo rojo, chives, 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

VEG: 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.

## WINES BY THE GLASS

### SPARKLING

5oz / BTL

**VEUVE CLICQUOT BRUT ROSÉ** 45 / 165  
fresh red fruits lead 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, VENETO ITALY** 17 / 80  
straw-yellow color, delicate aroma of green apples and white flowers. notes of pear, apple, and citrus

**CAVA, ANNA DE CODORNÍU, BLANC DE BLANCS BRUT N.V, CATALONIA** 17 / 80  
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

**ALBARIÑO MAR DE FRADES, GALICIA** 18 / 90  
peaches, lime, green apple, with a touch of salinity

**PINOT GRIGIO TIEFENBRUNER, TRENTO ALTO ADIGE** 17 / 85  
aroma's of white flowers, peach and pear. upfront citrus notes give way to a stony mineral finish

**CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH** 22 / 110  
intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish

**SAUVIGNON BLANC DETAILS BY SINEGAL, SONOMA VALLEY** 16 / 80  
on the nose lemon zest white flower and honeycomb, lead into flavors of apricot, white grapefruit with refreshing acidity

**VERDEJO, AVIANA, RUEDA** 17 / 85  
refreshing citrus notes with a herbal undertone

**DAOU, RESERVE CHARDONNAY, PASO ROBLES** 18 / 90  
hazelnut, butterscotch and brioche nuances melt with opulent apples, pears, papaya and limes

## RED

5oz / BTL

### PINOT NOIR BERNARDUS SANTA LUCIA HIGHLANDS 19 / 95

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

### JOSEPH PHELPS PINOT NOIR FREESTONE SONOMA COAST 45 / 200

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

### PROTOS, TEMPRANILLO CRIANZA RIBERA DEL DUERO 18 / 90

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

### QUINTA DEL 67 GARNACHA BODEGAS VOLVER, ALMANSA 17 / 85

medium bodied wine with notes of dried fruits, dark berries, spice and balsamic lead into a wine with a lot of structure and silky tannins

### NUMANTHIA, TERMES, TEMPRANILLO, TORO 17 / 85

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

### CATENA MALBEC MENDOZA 22 / 110

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

### THE VICE CABERNET SAUVIGNON NAPA VALLEY 20 / 100

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

## ROSÉ

5oz / BTL

### LA FETE DU ROSÉ GRENACHE BLEND COTES DE PROVENCE 17 / 85

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

### CHATEAU D'ESCLANS ROCK ANGEL GRENACHE BLEND, COTES DE PROVENCE 20 / 100

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

## 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 ibérico ham, house-made potato chips, paprika

#### 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

## DESSERT WINE 5oz / BTL

**CESAR FLORIDO, MOSCATEL DORADO,  
MOSCATEL, CHIPIONA** 18 / 105

flowers and citrus surrounded by apricots and complemented by toasted nuts and honey. this wine is a delightfully well-balanced masterpiece

**BODEGAS HIDALGO,  
TRIANA, PEDRO XIMENEZ, JEREZ** 17 / 100

this dense, luscious, and bright wine is packed with dry fruits, dates, and nuts in a long and decadent finale

**MOSCATO D'ASTI CASCINETTA VIETTI,  
PIEDMONT** 17 / 100

light bubbles with notes of white flowers and fresh peach



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** 55PP  
three-course additional wine pairing



**TREMENDO OLD FASHIONED**  
woodinville bourbon, pedro ximénez sherry,  
banana liqueur, orange bitters, cocoa bitters



**THE GROVE**  
nolets gin, basil, yuzu, lemon, st-germain



**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

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**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



## BESO DE FUEGO

patrón reposado tequila,  
passion fruit, lime, jalapeño, agave



## ENCANTO

ilegal mezcal, orange liqueur, 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



## FRESITA

tito's vodka, yuzu, lemon,  
pineapple, strawberry foam



## ROSA

bombay sapphire gin, lychee,  
hibiscus, lemon

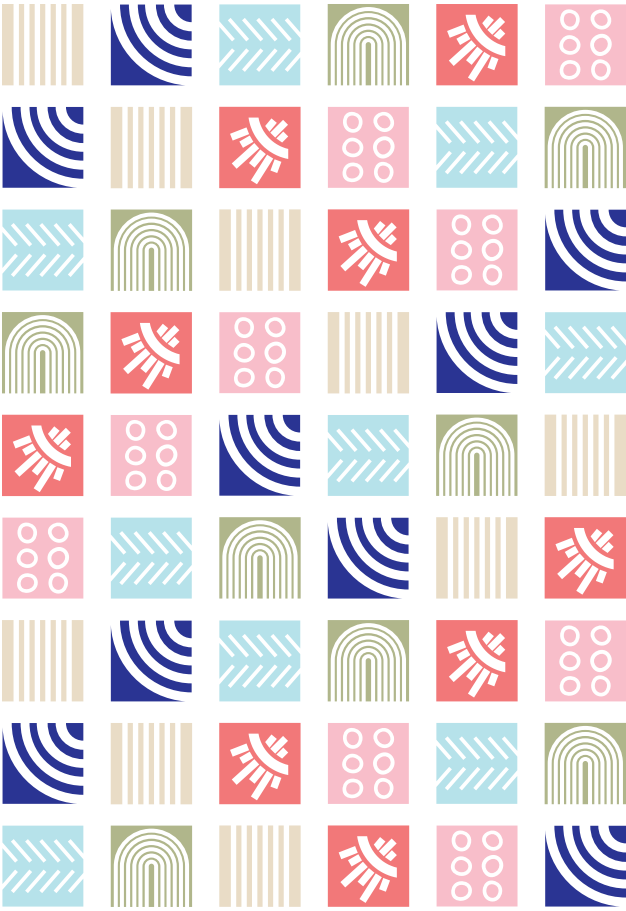


## OCASO

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

FOR EVENT INQUIRIES,  
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LIFE TASTES BETTER AT THE TOP

