

T A P A S

* OYSTERS	1/2 DOZ - 12 DOZ - 24	
house hot sauce, yuzu kosho mignonette		
OLIVES – veg / gf		5
marcona almond, goat cheese, fennel, lemon oil		
PAN CON TOMATE – vg		6
sourdough bread, tomato, spanish olive oil		
TRUFFLE FRIES		6
parsley, truffle cheese		
SPANISH CHARCUTERIE		13
sourdough bread, ibérico chorizo, ibérico salchichón, pickles, crème fraîche		
SHISHITO PEPPERS – vg / gf		6
locally grown served with sea salt		
SALT COD CROQUETTES		9
chive, guindilla pepper, sauce gribiche		
VERDE SALAD – veg / gf		11
escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish		

COCKTAILS

HARISSA MARISSA	10
FIELD TRIP	10
TIA MARMALADE	10
LA LUZ	10
ESPANOLA	11
CASA VERDE	11
FORBIDDEN FRUIT SANGRIA	11
GROVEY BEATS	12

W I N E

BY THE GLASS

PROSECCO	
FRANZIE CRATZIE, treviso	8
WHITE WINE	
CVNE, rioja	8
JUAN GIL, rueda	8
ROSE	
BRECA, calatayud	8
RED WINE	
MIRA SALINAS, alicante	8
LEES FITCH, california	8

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.