

T A P A S

MURCIA AL VINO – veg	6
spanish goat cheese, quince, sourdough bread	
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	
MUSHROOM CROQUETTES – veg	9
porcini crema, truffle pearls, chervil	
SALT COD CROQUETTES	9
chive, guindilla pepper, sauce gribiche	
SPANISH CHARCUTERIE	14
sourdough bread, ibérico chorizo, ibérico salchichón, pickles, crème fraîche	

COCKTAILS

BESO DE FUEGO	12
don julio blanco tequila, passion fruit, lime, jalapeño	
THE VINTAGE	12
maker's mark bourbon, vanilla, orange bitters, angostura bitters	
SAPPHIRE	12
ketel one vodka, lemon, redbull yellow edition (tropical)	

W I N E BY THE GLASS

WHITE

GALDA PROSECO	10
light to medium body, mineral notes with acidic aromas of zesty citrus	

MONOPOLE RIOJA	10
light body with notes of lime peel, honeydew and melon	

ROSE

BRECA ROSE	10
dry with a light to medium body, burst of sweet red fruits	

RED

MO BODEGAS	10
medium to full body, aromas of mature black fruits, liquorice and spice notes.	

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.