

5PM - 7PM
AT THE TOP

LEVEL 6

SUNSET
HOUR

TAPAS

OLIVES – VEG / GF

marcona almond, goat cheese, fennel, lemon oil

PAN CON TOMATE – VG

sourdough bread, tomato, spanish olive oil

PAN CON MANCHEGO – VEG

sourdough bread, tomato,
spanish olive oil, manchego cheese

TRUFFLE FRIES – VEG

parsley, truffle cheese

MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

SALT COD CROQUETTES

chive, guindilla pepper, sauce gribiche

SPANISH CHARCUTERIE

sourdough bread, ibérico chorizo, ibérico salchichón,
murcia al vino, truffle manchego, pickles, crème fraîche

COCKTAILS

BESO DE FUEGO

patrón reposado tequila,
passionfruit, lime, jalapeño, agave



PURPLE SKY

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

ICLARO QUE SÍ

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

WINE BY THE GLASS

SPARKLING

PROSECCO, TORRESELLA, VENETO ITALY

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

WHITE

MARQUES DE RISCAL, VERDEJO, RUEDA

powerful notes with plenty of stone fruits, flowers
and herbs along with citric fennel and aniseed nuances

ROSÉ

BRECA ROSÉ

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

RED

VIÑEDOS VALDERIZ, VALDEHERMOSO JOVEN, RIBERA DEL DUERO

rich in fruits, dominated by black plums and cherries, and
paired with bay leaves and black tea. this wine shows
balanced acidity that highlights the leathery 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.