

COCKTAILS 20

BESO DE FUEGO

patrón reposado tequila, passionfruit, lime, jalapeño, agave



ENCANTO

ilegal 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

ICLARO 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

16 / 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

19 / 80

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

15 / 65

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

CHATEAU D'ESCLANS ROCK ANGEL GRENACHE BLEND, COTES DE PROVENCE

20 / 80

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 CLICQUOTE BRUT ROSE 45 / 165

fresh red fruits leading into biscuit notes a fine and precise mouse 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 / 60

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

CAVA, BOHIGAS GALDA BRUT N.V, PENEDES 13 / 60

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, TRENTO ALTO ADIGE 16 / 65

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

VERDEJO, AVIANA, REUDA 16 / 65

refreshing citrus notes with a herbal undertone

SAUVIGNON BLANC DETAILS BY SINEGAL, SONOMA VALLEY 16 / 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 55PP
three course additional wine pairing

APERITIVOS

FRÍO

OLIVES – VEG / GF	10
marcona almond, goat cheese, fennel, lemon oil	
PAN CON TOMATE – VG	12
sourdough bread, tomato, spanish olive oil	
PAN CON MANCHEGO – VEG	14
sourdough bread, tomato, spanish olive oil, manchego cheese	
PAN CON ANCHOVY	14
sourdough bread, cultured butter, parsley, spanish white anchovy	
PAN CON IBÉRICO BELLOTA	18
sourdough bread, ibérico bellota, tomato, spanish olive oil	
IBÉRICO BELLOTA HAND SLICED	32
marcona almonds, sourdough bread, spanish olive oil	
SPANISH CHARCUTERIE	38
sourdough bread, ibérico chorizo, ibérico salchichón, murcia al vino, truffle manchego, pickles, crème fraîche	
PALETA IBERICO BELLOTA CON CHIPS	24
hand sliced iberico ham, house made potatoes 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	
ZUCCHINI FLOWERS – VEG	24
ricotta cheese, honey, fennel pollen	
MUSHROOM CROQUETTES – VEG	18
porcini crema, truffle pearls, chervil	
SALT COD CROQUETTES	18
chive, guindilla pepper, sauce gribiche	
JAMON SERRANO CROQUETTES	18
16 months serrano, manchego cheese, garlic aioli	
OCTOPUS – GF	24
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper	
MEDITERRANEAN MUSSELS	20
chorizo sausage, sofrito, saffron, grilled sourdough	
GAMBAS 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	
VERDE – VEG / GF	22
escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish	

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 CHAMPIÑÓN – VG / GF	27 / 50
spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon	

*PLEASE ALLOW 45 MINUTE PREPARATION TIME

A LA PARRILLA

WAGYU SKIRT STEAK	64
romesco sauce, agrodolce onion, veal jus, crispy potato	
RIBEYE – GF	78
14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom	
BRANZINO – GF	46
almond, grapes, salsa verde, ajo blanco	
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
brava sauce, 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.