

5PM - 7PM
AT THE TOP

LEVEL6

SUNSET
HOUR

TAPAS

OLIVES – VEG / GF 5

marcona almond, goat cheese, fennel, lemon oil

PAN CON TOMATE – VG 6

sourdough bread, tomato, spanish olive oil

PAN CON MANCHEGO – VEG 7

sourdough bread, tomato,
spanish olive oil, manchego cheese

TRUFFLE FRIES – VEG 7

parsley, truffle cheese

MUSHROOM CROQUETTES – VEG 9

porcini crema, truffle pearls, chervil

SALT COD CROQUETTES 9

chive, guindilla pepper, sauce gribiche

SPANISH CHARCUTERIE 19

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

COCKTAILS 12

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

WINES BY THE GLASS 10

SELECT WHITE, ROSÉ, OR RED WINES

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.