



@ LEVEL 6 MIA

APERITIVOS

FRÍO

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

PAN CON ANCHOVY

sourdough bread, cultured butter, parsley, spanish white anchovy

PAN CON IBÉRICO BELLOTA

sourdough bread, ibérico bellota, tomato, spanish olive oil

IBÉRICO BELLOTA HAND SLICED

marcona almonds, sourdough bread, spanish olive oil

SPANISH CHARCUTERIE

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

PALETA IBERICO BELLOTA CON CHIPS

hand sliced iberico ham, house made potatoes chips, paprika

GAZPACHO

blue crab, avocado, toasted brioche

TUNA TARTARE

avocado, seeded lavash cracker, truffle, crème fraîche

HAMACHI CRUDO

jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho

CALIENTE

DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

ZUCCHINI FLOWERS – VEG

ricotta cheese, honey, fennel pollen

MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

SALT COD CROQUETTES

chive, guindilla pepper, sauce gribiche

JAMON SERRANO CROQUETTES

16 months serrano, manchego cheese, garlic aioli

OCTOPUS – GF

chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

MEDITERRANEAN MUSSELS

chorizo sausage, sofrito, saffron, grilled sourdough

GAMBAS AJILLO – GF

argentinian shrimp, harissa, parsley sauce, crispy garlic

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

ENSALADA

ROMANA – VEG / GF

baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

BURRATA – VEG

heirloom tomato, basil, pangrattato, pickled red onion

VERDE – VEG / GF

escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish

PAELLA

PAELLA DE MARISCOS – GF

spanish bomba rice, sofrito, argentinian shrimp, langoustine, squid, mussel, lemon

PAELLA DE POLLO – GF

spanish bomba rice, baby leek, wild mushroom

PAELLA DE CHAMPIÑÓN – VG / GF

spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon

*PLEASE ALLOW 45 MINUTE PREPARATION TIME

A LA PARRILLA

WAGYU SKIRT STEAK

romesco sauce, agrodolce onion, veal jus, crispy potato

RIBEYE – GF

14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom

BRANZINO – GF

almond, grapes, salsa verde, ajo blanco

HALF CHICKEN – GF

charred scallions, mojo rojo, chives, lemon

ACOMPAÑAMIENTOS

SHISHITO PEPPERS – VG / GF

locally grown served with sea salt

BRUSSELS BRAVAS – VEG

brava sauce, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES – VEG

parsley, truffle cheese

GRILLED ASPARAGUS – VEG / GF

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.

COCKTAILS

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
bacardi ocho rum, guava, lime,
torresella prosecco, mint, angostura bitters

SANGRIA DEL CIELO
branson royal cognac, plum, lemon,
red wine, lemon-lime soda



NON ALCOHOLIC

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
RED BULL SUGAR FREE
RED BULL YELLOW EDITION (TROPICAL)



WINES BY THE GLASS

SPARKLING

VEUVE CLICQUOTE BRUT ROSE

fresh red fruits leading into biscuit notes a fine and precise mouse with a fruity and precise finish

CHAMPAGNE, MOET BRUT IMPERIAL, N.V.

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

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

CAVA, BOHIGAS GALDA BRUT N.V, PENEDES

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

CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH

intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish

DAOU, RESERVE CHARDONNAY, PASO ROBLES

hazelnut, butterscotch and brioche nuances melt with opulent apples, pears, papaya and limes

ALBARINO BOAL DE AOURSA, GALICIA

peaches, lime, green apple, with a touch of salinity

PINOT GRIGIO TIEFENBRUNER, TRENTINO ALTO ADIGE

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

VERDEJO, AVIANA, REUDA

refreshing citrus notes with a herbal undertone

SAUVIGNON BLANC DETAILS BY SINEGAL, SONOMA VALLEY

on the nose lemon zest white flower and honeycomb, leading in to flavors of apricot, white grapefruit with refreshing acidity



LIFE TASTES BETTER AT THE TOP

RED

PINOT NOIR BERNARDUS SANTA LUCIA HIGHLANDS

on the nose berry and plum cut by pepper spicy flavors with cardamon clove and vanilla

JOSEPH PHELPS PINOT NOIR FREESTONE SONOMA COAST

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

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 GARNACHA BODEGAS VOLVER, ALMANSA

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

powerful black fruits, cinnamon, and spices surround black berries and tea in a chocolaty herbal end

CATENA MALBEC MENDOZA

aroma's of fresh dark and red berries, with lush ripe tannins on the palate.

PROTOS, TEMPRANILLO CRIANZA RIBERA DEL DERO

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

MIRABEAU X GRENACHE BLEND COTES DE PROVENCE

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

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

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

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

light light bubbles with notes of white flowers and fresh peach

