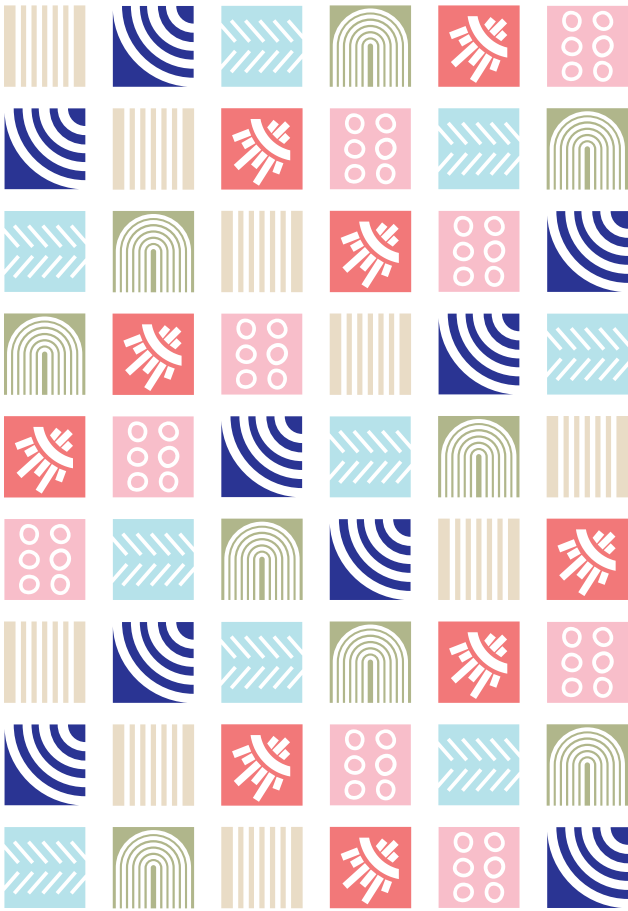




Level 6 offers a modern and urban twist on Spanish cuisine, encouraging the art of connection, with sharing at the heart of the experience.





LIFE TASTES BETTER AT THE TOP



BOTTLE SERVICE

VODKA

GREY GOOSE	400
KETEL ONE	400
BELVEDERE	400
E11EVEN	400

TEQUILA

PATRÓN SILVER	400
PATRÓN REPOSADO	450
PATRÓN EL CIELO	1000
PATRON EL ALTO	1100
DON JULIO BLANCO	400
DON JULIO REPOSADO	450
DON JULIO 1942	1200
CLASE AZUL REPOSADO	1300
CINCORO BLANCO	450
CINCORO REPOSADO	500

GIN

BOMBAY SAPPHIRE	375
TANQUERAY	400
HENDRICKS	450

RUM

BACARDÍ SUPERIOR	375
SANTA TERESA 1796	425
RON ZACAPA 23	425

WHISKEY/BOURBON

BUCHANAN'S 12	400
ANGEL'S ENVY	425
BULLEIT	425
JOHNNIE WALKER BLACK	425
JOHNNIE WALKER BLUE	1250

CHAMPANGE

ACE OF SPADES	900
ACE OF SPADES ROSÉ	1350
LOUIS ROEDERER CRISTAL	1100
DOM PÉRIGNON	650
DOM PÉRIGNON ROSÉ	1100
MOËT & CHANDON	250
MOËT & CHANDON ROSÉ	350
VEUVE CLICQUOT	250
VEUVE CLICQUOT ROSÉ	350

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

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 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



LATE NIGHT MENU

FRIDAY & SATURDAY | 11:30PM - LATE

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

PALETA IBÉRICO BELLOTA CON CHIPS

24

hand sliced ibérico ham,
house made potatoes chips, paprika

SPANISH CHARCUTERIE

38

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

JAMON SERRANO CROQUETTES

18

16 month serrano, manchego cheese, garlic aioli

MUSHROOM CROQUETTES – VEG

18

porcini crema, truffle pearls, chervil

SALT COD CROQUETTES

18

chive, guindilla pepper, sauce gribiche

TRUFFLE FRIES – VEG

14

parsley, truffle cheese

ZUCCHINI FLOWERS – VEG

24

ricotta cheese, honey, fennel pollen

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.