



TAPAS

PAN CON TOMATE – VG

pan de cristal, tomato, spanish olive oil

DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

SHISHITO PEPPERS – VG / GF

locally grown, served with sea salt

SALT COD CROQUETAS

chive, guindilla pepper, sauce gribiche

MUSHROOM CROQUETAS – VEG

porcini crema, truffle pearls, chervil

TRUFFLE FRIES – VEG

parsley, truffle cheese

SPANISH CHARCUTERIE

pan de cristal, ibérico chorizo, salchichón ibérico, 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

THE GROVE

nolets gin, basil, yuzu, lemon, st-germain

WINES BY THE GLASS

SELECT WHITE, ROSÉ, OR RED WINES

VEG: VEGETARIAN | VG: VEGAN | GF: GLUTEN FREE

~~ONLY ON~~
MON–FRI 5PM–7PM
AT THE TOP

BY POPULAR DEMAND

*Now also on Sundays
7 – Close*

LEVEL 6

SUNSET
HOUR