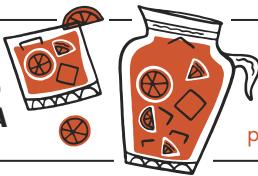




DINNER MENU

DINNER INCLUDES
A GLASS OF CLASSIC RED
OR WHITE PEACH SANGRIA\$45
PER PERSON
plus tax, gratuity not includedWELCOME TAPA
Catalan-Style "Crystal" Bread
tomato purée, garlic & manchego (v)

FIRST COURSE

choose one

GF SHAVED BRUSSELS
SPROUTS SALAD (v)manchego,
candied marcona almondsPATATAS BRAVAS (v)
spicy potatoes with tomato aioliROASTED DATES
WRAPPED IN BACON

apple cider vinaigrette

GOAT CHEESE BAKED
IN TOMATO SAUCE (v)

house garlic bread



SECOND COURSE

choose one

HANGER STEAK*

roasted mushrooms, beef butter

GF TORTILLA ESPAÑOLA (v)

warm potato & onion omelette

GF GARLIC SHRIMP

olive oil, red pepper flakes

CHICKEN & CHORIZO SKEWER

piquillo pepper, herb oil

LAMB BROCHETA

skewered lamb,
confit marble potatoes,
chopped persilladeBEEF TENDERLOIN
TORO SKEWER*upgrade your second course
with our house specialtyADD
\$18

DESSERT TAPAS

choose one

GF CHOCOLATE TRUFFLE BITE (v)

caramel & whipped cream

GF BUTTERSCOTCH CUSTARD (v)

salted caramel

* These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

GF GLUTEN-FREE.

(v) - vegetarian

As a way to offset rising costs, we have added a 3.5% surcharge to all checks.

You may request to have this taken off your check should you choose