

TAPAS TUESDAY 3 for 18

Little Tapas

Sweet and Spicy Marcona Almonds Spanish Olives Anchovies & Salsa Verde Manchego Stuffed Bacon-Wrapped Dates Padron Peppers with Romesco Chicken Liver Pate with Pedro Ximinez Glaze

Garden Tapas

Heirloom Tomato Toast, Garlic Spread, Herbs Roasted Eggplant Toast Sweet Gem Salad, Sherry Vinaigrette, Seville Oranges, Cana de Cabra Coal-Roasted Beets, Beet Romesco, Walnuts Grilled Asparagus, Basque Green Sauce, Shaved Idiazabal Catalonian Chickpeas, Spinach, Peppers

Land & Sea Tapas

Steamed Mussels, White Wine, Garlic, Grilled Bread Croquetas Bacalao with Tartar Sauce Calamari Steam Buns, Pickled Veg, Tartar Sauce Fried Cod, Crispy Potatoes, Spanish Aioli, Tartar Sauce Croquetas Jamón Jamón Serrano Potato Chips

Get a Drink

House White Wine 7 House Red Wine 7