



ARTISANAL FRENCH MEDITERRANEAN

Tapas | Mezze | Pinxtos | Spring 2023

(minimum four plates per person)

please check your selections and circle the temperature of Lamb or Duck

Amuse Bouche: Cucumber Salad and Spanish Potato Chips

- | | |
|--|---|
| <input type="checkbox"/> Grilled Octopus | pimenton, red wine vinegar 16 |
| <input type="checkbox"/> Roasted Brussels Sprouts | onion, lardon of bacon 12 |
| <input type="checkbox"/> Garlic Shrimp a la Plancha | chili flake, herb oil 15 |
| <input type="checkbox"/> Grilled Figs and Manchego | pickled red onion, fig reduction 14 |
| <input type="checkbox"/> Jambon Iberico | 21 |
| <input type="checkbox"/> Albondigas | meatballs, beef, lamb, tomato, cinnamon 13 |
| <input type="checkbox"/> Spanish Tortilla | potato, Manchego, onion, saffron remoulade 17 |
| <input type="checkbox"/> Sauteed Chorizo | brandy, garlic confit 14 |
| <input type="checkbox"/> Broccoli Rabe | garlic confit, braised fennel, baguette 17 |
| <input type="checkbox"/> Scallop Ceviche | orange, fennel, fresh herbs 26 |
| <input type="checkbox"/> Catalan Spinach | raisins, almonds, garlic 12 |
| <input type="checkbox"/> Fruit de Mer | shrimp, scallop, octopus, calamari 18 |
| <input type="checkbox"/> Koefta | beef, lamb, venison, cucumber tzatziki, mint 17 |
| <input type="checkbox"/> Pistachio Crusted Lamb Chop | chermoulah 22 R MR M MW W |
| <input type="checkbox"/> Grilled Asparagus | parmigiano reggiano, fresh lemon, herb oil 13 |
| <input type="checkbox"/> Lobster Crepe | mushrooms, leeks, chardonnay butter 25 |
| <input type="checkbox"/> Sliced Duck Breast | honey lavender glaze 19 R MR M MW W |
| <input type="checkbox"/> Mushrooms and Goat Cheese | fine herbs, crostini 14 |
| <input type="checkbox"/> Swordfish Escabeche | sweet and sour pepper and onion 23 |

House Made Sangria Mix

fresh citrus, marinated apple and orange, strawberry, agave, fresh mint
to mix with your own BYO wine.

Small, (2 glasses/half bottle, \$16

Large, full bottle, \$29