



TAPAS

PATATAS BRAVAS \$9



Homemade crispy potatoes, pimentón (paprika) and garlic aioli

CHICKEN SALAD SCOOPS \$12

Traditional chicken salad served on twice-fried green plantain scoops

GAMBAS AL AJILLO \$16

Sautéed shrimp in garlic white wine sauce and sliced Baguette

PULPO A LA PARRILLA \$18

Grilled octopus served with white beans cooked with bacon and grilled lemon

FALAFEL & HUMMUS \$16

Chickpea fritters, garlic hummus, cucumbers, pickled onions, lemon Tahini, Za'tar and warm pita

EMPANADA \$6



Chicken, beef, pork or vegetables

GUACAMOLE FRESCO \$12

Fresh avocado, with lime, tomatoes, onions, cilantro served with tortilla chips



CEVICHE \$18

Mixed seafood marinated in lime juice, olive oil, served with avocado slices and cherry tomatoes

BOQUERONES \$12

Spanish sardines with piquillo peppers, olive oil, pickled Jalapeños, Crostini and parsley vinaigrette

CHICKEN WINGS \$12

Served with homemade blue cheese, celery and carrots
Choice of sauce: mango Habanero, honey barbecue, sweet Thai chili, Chimichurri or Buffalo

BACON WRAPPED DATES \$15

Medjool dates wrapped in applewood smoked bacon, stuffed with roasted pecans

GRILLED ARTICHOKE HEARTS \$14

Cooked in garlic herbs butter sauce over Crostini



CROQUETAS DE CHORIZO \$12

Cróquets made with Spanish chorizo, potatoes, Panko bread Manchego cheese, served with mango Habanero sauce

BACON WRAPPED SHRIMP \$16

Wrapped shrimp with applewood smoked bacon, served with mango relish and Chipotle mayo

CHORIZO EN CAZUELA \$16

Spanish chorizo, Medjool dates, roasted fennel, cherry tomatoes, cooked in red wine

IV MEAT SAMPLER -FOR TWO- \$38

Grilled steak, chicken, chorizo, pork chicharrones, served with Habanero cream sauce
Choice of sides +\$5: vegetables, potatoes or rice and beans

