



Restaurant Week Menu - \$50

Offering intended to be shared between two people
Available during lunch

Shared Tapas Choose Four

***spanish salad gf**

arugula, apple, manchego, fennel, marcona almonds,
honey-sherry vinaigrette

winter salad gf

frisee, roasted beets, pomegranate, orange, feta vinaigrette,
crumbled feta, pistachio crunch

simply mozz

balsamic vinegar, sea salt

patatas bravas

fried potatoes, salsa brava, paprika aioli, garlic

***arancini**

risotto, mozzarella, romesco, paprika aioli, garlic

housemade meatball

fresh mozzarella, marinara, parmesan

v

roasted carrots and beets

whipped feta, crunchy grains, candied pecans

***lamb pintxos**

lamb tenderloin, mojo verde, jalapeno aioli, pickled red onion

***tuna crudo gf**

leche de tigre, avocado, radish, jalapeno, red onion, pomegranate, cucumber, cilantro

bacon wrapped dates gf

bacon, chorizo, vv salsa brava, manchego, piquillo pepper, chives

Wine pairing add ons:

Fulget Albarino 12

Solar de Randez Tempranillo 14

** could contain possible common allergens.
please inform your server of any allergies or dietary
restrictions. consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of a food*



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