

EATS

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS.

SMALL

MARINATED OLIVES	\$10	GF / DF / VG
ARTISAN BREAD CONFIT GARLIC BUTTER & HOUSE VEGETABLE	\$9	V
COD CROQUETTES CUMARI AIOLI, LEMON	\$22	DF
BETROOT TARTARE BLACKBERRY GEL, TARO CHIPS	\$19	GF / DF / VG
ROASTED BONE MARROW GREMOLATA, CHARRED BREAD	\$21	DF

LARGE

SEARED CHICKEN SUPREME LEMON & CAPER JUS	\$32	GF
GRILLED SQUID ROCKMELON, PAPRIKA, ALMONDS	\$29	GF / DF
90-HOUR PORK CHEEK ACHIOTE & ORANGE, PICKLED RED ONION	\$32	GF / DF
ASPARAGUS RISOTTO BLACK GARLIC, CURED EGG YOLK	\$28	GF / V

SIDES

ADELA'S PATATAS CAPSICUM, BRAVAS SAUCE	\$15	GF / DF / VG
PADRON PEPPERS OLIVE OIL, LEMON	\$17	GF / VG
HEIRLOOM TOMATO SALAD WHIPPED FETA	\$18	GF / V

CHEESE & CHARCUTERIE // ALL SERVED WITH ACCOMPANIMENTS [GFO]

ONE CHEESE \$20 // TWO CHEESES \$39 // THREE CHEESES \$54 // FOUR CHEESES \$69

CHEESE

OVEJA AL ROMERO SHEEP MILK, SEMI-HARD, BUTTERY, ROSEMARY
GORGONZOLA PICANTE COW'S MILK, SOFT, SHARP, AGED BLUE CHEESE
CHEVRANO GOUDA GOAT'S MILK, SEMI-HARD, SILKY, NUTTY, MATURE
FRENCH BRIE COW'S MILK, RICH, BUTTERY, FRUITY
PETIT CANTAL AOC/AOP RAW COW'S MILK, HARD, RICH, NUTTY, MATURE

CHARCUTERIE

BLACK TRUFFLE & SQUID INK SALAMI	\$18
SPICY CLOTH BOUND SALAMI	\$17
PROSCIUTTO CULATTA	\$18
WAGYU BRESAOLA	\$19
BOQUERONES [CITRUS-CURED WHITEBAIT]	\$17

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

SURCHARGES ALL CARDS INCUR A FEE OF 1.5% // 15% SUNDAY & PUBLIC HOLIDAY SURCHARGE