

## TABLAS - BOARDS

### TABLA MIXTA 22.

*Tetilla, Manchego, Jamón Serrano, Chorizo, olives*

### EMBUTIDOS - CURED MEATS 18.

#### COPPA

*Marinated & cured pork collar, pimentón, garlic, sea salt*

#### CHORIZO

*Cantimpalo style, mildly spicy pork sausage*

#### JAMÓN SERRANO

*'Fermin' Serrano ham, aged 15 months*

### QUESOS - CHEESES 18.

#### MURCIA AL VINO

*Goat cheese from Murcia, wine cured rind, sweet & smooth flavor*

#### TETILLA

*Semi soft cow's milk, mild buttery flavor*

#### MANCHEGO

*Sheep's milk, nutty, sweet, tangy flavor, aged 6 months*

## COCAS - FLATBREADS

### CURRY 12.5

*Shrimp, artichokes, spinach, Leonora cheese*

### SALMÓN AHUMADO 10.

*Honey cream cheese, arugula, pickled onions, PX reduction, truffle honey, fried capers*

### MARGARITA 8.

*Crispy flatbread, Spanish tomato sauce, roma tomatoes, grated Tetilla cheese, oregano*

### BRAVA 8.

*Cumin marinated chicken, brava sauce, red onions, Mahón cheese, yogurt sauce*

### SALCHICHÓN Y SETAS 10.

*Sausage, mushroom, tomatoes, Idiazábal cheese*

09.20

*As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary.*

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.*

*Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.*

*18% service charge will be added to parties of six or more.*

## TAPAS Y RACIONES - SMALL PLATES

### ACEITUNAS MARINADAS 5.

House marinated olives  
with thyme and orange peel

### MONTADITOS 12.

Brisket, tomato marmalade,  
guindilla, tetilla cheese

### TARTAR DE ATÚN 14.

Ahi tuna, mango, avocado,  
soy sesame vinaigrette, Sriracha aioli\*

### TOMATILLO HUMMUS 8.

Tomatillo salsa, jalapeño,  
fried chickpeas, coca slices

### PAN CON TOMATE 6.5

Toasted crispy ethereal bread brushed with fresh tomato  
add avocado 3. add Serrano ham and Manchego cheese 9.

## LIMONADAS - LEMONADES

Made with fresh squeezed juice

- CLASSIC 3.
- STRAWBERRY 5.
- BLACKBERRY 5.

## CERVEZA - BEER

### DRAFT BEER

MAHOU, Pale Lager, Spain 4./6.

ESTRELLA GALICIA, Pale Lager, Spain 5./7.

CIGAR CITY JAI ALAI, India Pale Ale, Florida 5./7.

### BOTTLES

AMSTEL LIGHT, Pale Lager, Holland 6.

ESTRELLA DAMM, Lager, Spain 6.

STELLA ARTOIS, Lager, Belgium 6.

GOLDEN MONKEY, Belgian style tripel, Pennsylvania 7.

1906 RESERVA ESPECIAL, Amber Lager, Spain 6.

FLORIDIAN, Hefeweizen, Florida 6.

COPPERTAIL NIGHT SWIM, Porter, Florida 6.

CIGAR CITY MADURO, Brown Ale, Florida 6.

SIDRA MAELOC, Cider, Spain 7.

LAGUNITAS, India Pale Ale, California 6.

WHITE CLAW, Hard Seltzer 6.

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## CÓCTELES - COCKTAILS

### SPANISH OLD FASHIONED 12.

*Old Forester Bourbon, chocolate bitters, Lustau East India Solera, simple syrup, orange peel*

### MOSCOW MULE 11.

*Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger*

### APEROL SPRITZ 12.5

*Aperol, Cava, orange slice*

### BOUGIE PALMER 12.

*Tito's Handmade vodka, lemon, peach oolong lavender syrup*

### LEMONGRASS COLLINS 11.

*Martin Miller's gin, St. Elder, lemongrass syrup, cucumber*

### PROPER GIN & TONIC 12.

*Martin Miller's gin, lemon peel, lime wheel, star anise, Fever Tree tonic water*

## DE TEMPORADA - SEASONAL

### MEZCALITA 13.

*Pelotón de la Muerte Mezcal, orange juice, triple sec, agave, strawberry purée*

## SANGRÍAS

### SANGRÍA ROJA 9./34.

*Red wine, brandy, triple sec, sprite, chopped orange*

### SANGRÍA BLANCA 10./37.

*Sparkling wine, peach schnapps, triple sec, strawberries, blueberries*

### SANGRÍA DE CERVEZA 9./34.

*Mahou, St. Elder, lemon juice, pear purée*

### SANGRÍA ROSÉ 11./42.

*Rosé Sparkling Wine, peach schnapps, triple sec, strawberries, blueberries*

## VINOS ESPUMOSOS - SPARKLING WINES

PROSE, PROSECCO, *Italy*, 2015 10./40.

MAS FI CAVA, BRUT, *Penedès, N.V.* 9./36.

LLOPART, ROSÉ, BRUT RESERVA, *Penedès*, 2015 54.

VEUVE CLICQUOT YELLOW LABEL, BRUT, *Reims, N.V.* 24./120.

MAS FI ROSÉ, *Penedès, N.V.* 10./40.

## VINOS BLANCOS - WHITE WINE

SENDA VERDE, ALBARIÑO, *Rías, Baixas*, 2018 10./40.

NIVARIUS, TEMPRANILLO BLANCO, *Rioja*, 2016 12./48.

SHAYA, OLD VINES, VERDEJO, *Rueda*, 2017 11./44.

REKALDE, TXAKOLINA, *País Vasco*, 2016 10./40.

MARQUÉS DE VIZHOJA, BLANCO, *Rias Baixas*, 2016 40.

CVNE, MONOPOLE, VIURA, *Rioja*, 2016 38.

CASTILLO DE MONJARDIN, CHARDONNAY, *Navarra*, 2017 8./32.

MARQUÉS DE RISCAL, SAUVIGNON BLANC, *Rueda*, 2016 9./36.

### ROSÉ

CARLOS SERRES, ROSÉ, *Rioja*, 2018 10./40

## VINOS TINTOS - RED WINE

SENDA VERDE, MENCIA, *Bierzo*, 2015 10./40.

JUAN GIL, MONASTRELL, *Jumilla*, 2016 11./44.

VOLVER, WRONGO DONGO, MONASTRELL, *Jumilla*, 2017 34.

ARIENZO, MARQUÉS DE RISCAL, *Rioja*, 2015 33.

MARQUÉS DE RISCAL, RESERVA, *Rioja*, 2013 12./48.

CEPA 21, HITO, *Ribera del Duero*, 2016 13./52.

OTAZU, PREMIUM CUVÉE, *Navarra*, 2012 9./36.

MATARROMERA, CRIANZA, *Ribera del Duero*, 2016 17./68.

REMELLURI, RESERVA, *Rioja*, 2011 90.

CASTILLO DE MONTE LA REINA, CRIANZA, *Toro*, 2017 13./52.

CLOS DEL MAS, *Priorat*, 2016 65.

AALTO, *Ribera del Duero*, 2016 129.

B.R. COHN, SILVER LABEL, CABERNET SAUVIGNON, *North Coast*, 2015 13./52.