

Summer Heirloom Tomato Gazpacho with Persian Cucumbers \$6

Fried Calamari with Pesto Aioli

Marinated French, Spanish and Greek Olives with Sliced Almonds \$6

Tortilla España-Spanish Potato and Onions Omelet with Salsa Brava \$6

Bacon Wrapped Medjool Dates with Chorizo \$6

Romaine Salad with Shaved Parmesan, Crostini with Lemon-Parmesan Dressing \$6

Chorizo Empanadas with Harissa and Cilantro Cream \$7

Croquetas de Jamon and Queso (Black Forest Ham and Gruyere Cheese) with Quince Aioli \$7

Slow Roasted Pork with Jerk Sauce and Crispy Corn Tortilla \$7

Golden Beet Salad with Orange Segments, Watercress, Feta Cheese and Orange Honey Vinaigrette
\$9

Chipotle BBQ Shortribs with Firecracker Coleslaw \$9

Mezze Platter- Hummus, Baba Ghanouj, Mahammarra, Spuma di Tonno and Taramasalata with Grilled Pita Bread \$9 Drinks \$4 Sangria, Red Wine, White Wine, Beer, Elderflower Infused Sparkling Sangria