

## CHEESE

SERVED WITH ACCOMPANIMENTS

## Mahón menorca, spain

4 months aged, soft spanish, cows milk **9** 

## 12-Month Manchego

firm, spanish sheeps milk 9

#### Valdeón

spanish blue cheese 9

## Cana de Cabra

soft spanish goats milk 8

## CHEF'S BOARD

mahón, manchego, jamón serrano, chorizo cantimpalo, whole grain mustard, fig jam 30

## CURED MEAT

SERVED WITH ACCOMPANIMENTS

## **Jamón Serrano**

spain 9

## **Chorizo Cantimpalo**

spain 9

## **Dodge City Salami**

domestic 8

## **Bresaola**

spain 10

## Jamón Serrano

spain 9

## Zeytoon Parvardeh

persian style olives marinated with walnuts, herbs, pomegranate molasses 10 GF | V



### Labneh Cheesecake

pistachio crust, rose & orange water syrup 10

#### **Pear Tart**

brown butter roasted pears, honey labneh gelato 10

#### Flan

toasted meringue, burnt orange 10

### **Almond Cake**

granny smith apple, almonds, dulce de leche 10

### Gelato

bowl with 2 scoops, bastani (saffron), honey labneh 10



## **Hummus**

pickled turnips, lemon olive oil, dill, dried olives 14 V | MGF

### **Hummus bil Lahme**

roasted lamb shoulder, pine nuts, currents, radish 20 MGF

#### Labneh

pomegranate, parsley, pistachios, dill 12 V | MGF

## Hamachi Crudo

green harrisa, aleppo pepper, pickled red onion, cripsy chickpeas, dill 22 GF

#### **Beet Salad**

roasted beets, orange, goat cheese, pickled red onions, pistachios, orange vinaigrette 15 MGF | V

#### Falafel

cucumber yogurt, tahini, tabbouleh 13 GF | V

#### **Feta Tabbouleh Salad**

bulgar wheat, roasted root vegetable, dried fruit, parsley, cilantro, feta cheese, mint, lavash 14 V | GF



crispy potato, spicy tomato sauce, yogurt 13 GF | V

#### Mussels

serrano ham, lemon, wine, parsley, ciabatta bread 15

### **Crispy Cauliflower**

lemon tahini, dried fruit relish, caper berry, pistachio 15 GF | V

### Labneh & Broccolini

grilled broccolini, labneh, crispy chili oil, fried crispy potato 15 GF | V

#### **Kefta Lamb Skewer**

piquillo tahini, sumac onions, parsley 17

## **Grilled Pulpo**

BBQ harissa, frisee, radish, fennel, adivar purée, black olive crumbles, chili oil **22 GF** 

## **Pork Belly**

glazed pork belly, spiced carrot purée, black garlic, chermoula 18 GF

## Croquettas

creamy chorizo fritters, saffron aioli 16



**Lamb** braised lamb shank, cauliflower tahini, roasted confit apple, natural jus, grilled broccolini **34 GF** 

**New York Strip** 8oz. black angus new york strip, potato purée, tempranillo jus, arugula & chard red cabbage 48 GF

Branzino whole butterflied spanish branzino, green chermoula, winter salad 46

**Lacquered Half Chicken** harissa barbecue glazed chicken, roasted seasonal vegetables, garlic toum 28 GF

V - Vegetarian GF - Gluten Free MGF - Modified Gluten Friendly VEGAN - 100% Plant Based
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE OF FOODBORNE ILLNESS

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

A 3% FEE IS ADDED TO GUESTS CHECKS TO OFFSET RISING WAGES DUE TO I-82. THIS CHANGE IS NOT A GRATUITY PAID TO ANY STAFF MEMBER. THANK YOU.

## **ZERO-PRONF**

### **Almost Famous**

"mezcal", "aperol", ginger, lime 12

#### **El Circo**

raspberry, lemon, thyme 12

### **Golden Hora**

seedlip garden, freshly squeezed lemon juice, fre brut 12

### The Fauxzonian

Ivres american malt, flare smoked agave, non-alchoholic bitters 10

## COCKTAILS

### Kalamata Martini

kalamata-infused gin, dry vermouth, whisper of saline, za'atar & olive rim 17

## Tegroni

mi campo tequila, aperol, averna, sweet vermouth 15

## Fig & Fashioned

spiced rum, rittenhouse rye, marsala spice syrup, angostura bitters 15

#### Pomegranate Gin & Tonic

london dry gin, pomegranate juice, molasses, tonic 18

## **Gypsy Dragon**

old forester bourbon, passion fruit liqueur, dragonfruit syrup, lemon, vanilla foam 18

#### **Lisbon Tonic**

white port, tonic water, touch of saline 15

## **Spartan Sazerac**

sazerac rye, ouzo, angostura, sugar 15

#### **Blooms in Valencia**

tito's vodka, lychee liqueur, lemon, rose water, bitters 18

## **Smoked Mediterranean**

mezcal, amaro nonino, sherry, lemon, honey 18

## 50 Shades of Purple

butterfly pea gin, passion fruit, lemon, bubbles 16

## **Dulce de Leche Espresso Martini**

reposado tequila, mr. black coffee liqueur, cold brew, cacao bitters 17

## **SPARKLING**

wine by the glass/bottle Prosecco Brut | Santome, Treviso, Italy N.V. Cava Brut | Los Dos, Penedes, Spain N.V. 14 | 52 Cava Brut Rosé | Los Dos, Penedes, Spain N.V. 15 | 58

29 | 110

## RED

Pinot Noir | Le Charmel, Languedoc-Rousilon, France 2022 14 | 52 Tempranillo | Carlos Serres Reserva, Rioja, Spain 2018 14 | 52 Syrah | Saint Cosme, Cotes du Rhone, France 2024 15 | 60 Grenache Noir | Massaya Le Columbier, Bekaa Balley, Lebanon 2021 16 | 64 Cabernet Sauvignon | Ancient Peaks, Paso Robles, California 2021 16 | 64

Champagne | Veuve Clicquot Yellow Label, Champagne, France N.V.

## WHITE

Vinho Verde | Faisao, Portugal N.V. 13 | 52 Assyrtiko | Gai Monograph, Greece 2024 14 | 56 Sauvignon Blanc | Domaine Durand, Loire Valley, France 2024 14 | 56 Albarino | Burgens, Rias Baixas, Spain 2023 15 | 60 Chardonnay | Jaine Evergreen Vinyard, Columbia Valley, Washington 2021 14 | 56

# RNSÉ

Mirabeau X Coteaux, Provence, France 2022 14 | 56 Massaya, Begaa Balley, Lebanon 2021 14 | 56 Chateau Minuty Prestige, Cotes de Provence, France 2022 18 | 80

## DRAFT

Crazy Pilsner | Solace Brewery, Dulles, Virginia 9 Seasonal Octoberfest | Solace Brewery, Dulles, Virginia 10 Partly Cloudy Hazy IPA | Solace Brewery, Dulles, Virginia 10 Weekend Lager | Alewerks Brewery, Williamsburg, Virginia 9 Down Wit It | Ornery Brewery, Fairfax, Virginia 10 Lot#3 West Coast Style IPA | Evolution Brewery, Salisbury, Maryland Pale Lager 1925 | Cervezas Alhambra, Spain 12 Hard Apple Cider | Potters Brewery, Albermarle, Virginia 10 Blood Orange Italian Soda | Bravazzi, Italy 10

## **PACKAGE**

Amber Lager | Cervezas Alhambra, Spain 9 Pilsner | Meteor, France Lager | Forst, France 9 Non-Alcoholic Lager | Clausthaler, Germany 7