

DINNER

STARTERS

\$8
Mixed Olives
Kalamata, Nicoise, Cerignola, Green

\$11
Cold Tomato Soupe
(or Soup Of The Day) with croutons

\$14
Smoked Trout Mousse
Sliced cucumbers, toasted filone

\$25
Charcuterie Plate
Jamon Serrano, Chorizo, Los Calmeros, Manchego, Pickles, Olives, Quince Paste, Flat Bread

OYSTERS *Well feet & Kumamoto*

Oysters
with Cocktail, Horseradish and Mignonette Sauce

\$22
1/2 Dz
\$44
Dz

SALADS

\$12
Herb Chopped Salad
Red peppers, red onions, gem lettuce, cucumber, bocconcini, pecorino, grape tomatoes, sherry vinaigrette

\$14
Classic Greek Salad
Tomato, cucumber, kalamata olives, feta cheese, greek oregano, pepperoncini

TAPAS

\$9
Croquetas de Jamon Serrano
Kalamata, Nicoise, Cerignola, Green

\$12
Spanish Tortilla

\$9
Melted Titilla Cheese Espelette

\$12
Pulpo
with olives, capers, celery

\$11
Boquarones
on baguette

\$12
Jamon Serrano
Arugula

HOT PLATES

\$14
Lasagne
Bolognese, Bechamel, Mozzarella

\$12
Oven Baked Fries
Lemon Aioli

SWEETS

\$9
Apples Strudel

\$9
Mascarpone Cheesecake

\$7
Almond Chocolate Brownie