## DRINKS

#### COCKTAILS

\$13

**Trouble Maker** 

Gin, Sweet Vermouth, Lemon, Soda

\$13

**Old Fashioned** 

Bourbon, Angostura Bitters, Cube Of Sugar

\$13

**Tommy Margarita** 

Tequila, Agave, Lime

\$13

Vodka Mule

Vodka, Lime, Ginger, Soda

\$13

Daiquiri

Rum, Lime, Sugar

\$13

Aviation # 2

Gin, Lemon, Maraschino

\$13

Watermelon Cooler

Vodka, Watermelon, Lemon, Mint

### RED

\$15

Pinot Noir (Served Chilled), Jaeger-Defaix Rully, Burgundy, France 2014

\$13

Syrah, Kingston Family "Lucero" Casablanca Valley, Chile 2013

### WHITE

\$15

Sauvignon Blanc, Isabelle Garrault Les Grands Monts Sancerre, Loire Valley, France 2015

\$14

Assyrtiko / Athiri, Sigalas, Santorini, Greece 2016

#### ROSE

Ş13

Tavel, Chateau de Tringuevedel, Rhone, France 2016

\$15

Grenache / Syrah / Cinsault Chateau La Chapelle Gordonne Provence, France 2016

### **SPARKLING**

\$14

Xarel-lo, Raventos I Blanc, L'Hereu, Penedes, Catalonia, Spain 2014

\$13

Prosecco - La Marca

\$120

Ruinart Champagne Brut, Blanc de Blancs

\$495

Cristal 2007

\$475

Dom Perignon 2006

\$110

**Veuve Cliquot Orange** 

\$195

Louis Roederer

## 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

with Cocktail, Horseradish and Mignonette Sauce

\$44

Dz

# HOT PLATES

**TAPAS** 

Croquetas de Jamon Serrano

Kalamata, Nicoise, Cerignola, Green

Melted Titilla Cheese Espelette

with olives, capers, celery

\$9

\$12

\$12 Pulpo

\$11

\$12

Arugula

**Boquarones** 

Jamon Serrano

on baguette

Spanish Tortilla

Lasagne

\$14

Bolognese, Bechamel, Mozzarella

\$12

Oven Baked Fries

Lemon Aioli

### SALADS

Oysters

\$22

1/2 Dz

\$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

### **SWEETS**

\$9

Apples Strudel

\$9

Mascarpone Cheesecake

\$7

**Almond Chocolate Brownie**