



LUNCH MENU \$22

Porrusalda de calabaza

Creamy butternut squash soup, smoked trout, pimenton oil, croutons, fried pumpkin seeds (TNF)

Pan con tomate

Toasted bread, fresh tomato, garlic, olive oil (LF,V,TNF)

Escalivada

Chilled roasted red bell pepper, onion, and eggplant, reserve sherry vinaigrette, crostini (LF,TNF,V,GF, no bread)

Fideua de la semana

Chef choice noodles prepared paella-style

Tarta de queso

Burnt basque cheesecake, oat crumble, and candied seasonal fruit



DINNER MENU \$48

Porrusalda de calabaza

Creamy butternut squash soup, smoked trout, pimenton oil, croutons, fried pumping seeds (TNF)

Pan con tomate

Toasted bread, fresh tomato, garlic, olive oil (LF,V,TNF)

Escalivada

Chilled roasted red bell pepper, onion, and eggplant, reserve sherry vinaigrette, crostini (LF,TNF,V,GF, no bread)

add anchovies \$6

Croquetas de jamón

Traditional creamy ham fritters (TNF)

Gambas al ajillo

Sauteed shrimp, shery broth, garlic, bay leaf, arbol chili, baguette (LF,TNF,GF, no bread)

Pimientos del piquillo rellenos

Piquillo peppers stuffed local creamery cheese goat cheese, parsley salsa verde (GF,TNF)

Pincho moruno

Lamb skewer marinated in spicewalla moorish spices, pickled cucumber and onion (GF,LF,TNF)

Tarta de queso

Burnt basque cheesecake, oat crumble, and candied seasonal fruit