



Neighborhood Hour

Every Day 4 -7 pm at the Bar and Family Table

Comida \$8

Croquetas de Puchero
Josefina's Bechamel Croquettes

Gambas al Ajillo (GF)
Shrimp, EVOO, Garlic, Cayenne Pepper

Pan Catalana (VV)
Crushed Tomato, EVOO, Garlic Bread

Pimientos del Padrón (VV)
Fried Shishito Peppers, Maldon Salt

Puntillitas
Crispy Fried Mini Squid, Habanero-Lemon Aioli

Papas Bravas (V)(GF)
Fried Potato, Spicy Tomato Sauce, Aioli

Choricitos a la Sidra
Miniature Chorizo, Onion, Basque Cider

Tortilla de Patatas *(V)(GF)
Potato, Poached Onion, Egg

Mejillones a la Castellana
Mussels, Garlic, Serrano Ham, Sweet Paprika

Huevos Rotos Con Chorizo
Fried Eggs, Spanish Chorizo, Potato, Bell Peppers

Cazón en Adobo
Fried Marinated Shark, Mojo Verde sauce

Piquillos Rellenos
Stuffed Piquillo Peppers, "Ropa Vieja"

(V) Vegetarian or suitable for vegetarian.

(*) Contains raw or undercooked ingredients which may increase your risk of foodborne illness

SPECIAL COCKTAILS \$8

Campos Rose House-made gin, elderflower, rose bitters
Solera Negroni Oloroso sherry, Campari, Vermut, saffron tea
Bellavista número 12 Old Forester bourbon, lavender honey, grapefruit
Punta Umbria Gin Tonic House-made gin, Peychaud's bitters, juniper, tonic
Pippi Longstockings' sippycup Flor de Caña rum, Fino sherry, strawberry, basil
Wexler's Secret El Jimador tequila, orange brandy, blood orange, jalapeño salt
Nerva Quickstep Absolut Citron vodka, grape juice, cayenne pepper bitters
Río Tinto Old Fashioned Bulleit rye, Angostura bitters, cinnamon smoke
Corta Atalaya El Silencio mezcal, orujo de hierbas, jalapeño, cucumber
Stigma Masía de la Luz cava, ginger honey, saffron bitters, thyme

SANGRÍA \$8 (1 L \$26)

Red / White / Cava

BEER \$6

Mahou Lager / Alhambra Reserva Lager
Port City Optimal Wit / Alhambra Roja
Union Duck Pin Pale Ale / Chameleon IPA
Hardywood Seasonal

CAVA \$8

Masía de la Luz Brut NV / Chardonnay, Macabeo, Parellada / Penedès
Can Xa Brut Rosé NV / Pinot Noir / Penedès

WHITE \$8

Mar de Viñas 2018 / Albariño / Rías Baixas
Palacio de Bornos 2018 / Sauvignon Blanc / Rueda
Mus 2018 / Old Vines Verdejo / Rueda
Nekeas 2017 / Chardonnay / Navarra
Minius 2018 / Godello / Monterrei
Finca Nueva 2017 / Viura / Rioja
Tarima Mediterraneo 2018 / Moscatel, Merseguera / Alicante

ROSÉ \$8

Bovale 2018 / Bobal, Garnacha / Utiel Requena
Legado del Moncayo 2018 / Garnacha / Campo de Borja
Rosa de Arrocal 2018 / Tempranillo / Ribera del Duero
Gañeta 2018 / Hondarribi Beltza / Txakolina

RED \$8

Montaña 2016 / Tempranillo / Rioja
Protos 2017 / Tempranillo / Ribera del Duero
Lui 2016 / Tinta de Toro / Toro
La Cartuja 2016 / Garnacha, Mazuelo / Priorat
Jaspi Negre 2016 / Garnacha, Carignan, Cab Sauv, Syrah / Montsant
Caliza 2013 / Petit Verdot, Graciano, Syrah / Dominio de Valdepeña
Arrayán 2016 / Cab Sauvignon, Merlot, Syrah / Méntrida
Hello World 2018 / Cabernet Franc / La Mancha
Ocho y Medio 2018 / Malbec / La Mancha