



Neighborhood Hour

Every Day 3 -6 pm at the Bar, Family Table and outside only

Raw Oysters doz \$25

Selection of 6 Spanish Artisanal Cheeses \$25

Manchego • Montenebro • Mahón • Cabezuela • Valdeón • Idiazábal

Selection of Iberian Cold Cuts \$20

Jamón Pata Negra • Chorizo • Caña de Lomo • Salchichón Ibérico

Comida \$8

Berenjenas Fritas

Deep Fried Eggplant, Honey-Yogurt Sauce, Lemon Zest

Cazón en Adobo

Fried Marinated Shark, Mojo Verde

Ensaladilla Rusa y Boquerones

Cold Potato Salad, Peas, Carrots, Mayo, Tuna, Anchovies

Croquetas de Puchero

Josefina's Bechamel Croquettes

Gambas al Ajillo (GF)

Shrimp, EVOO, Garlic, Cayenne

Pan Catalana (VV)

Crushed Tomato, EVOO, Garlic Bread

Pimientos del Padrón (VV)

Fried Shishito Peppers, Maldon Salt

Puntillitas

Crispy Mini Squid, Habanero-Lemon Aioli

Papas Bravas (V)(GF)

Fried Potato, Spicy Tomato Sauce, Aioli

Tortilla de Patatas (*) (V)(GF)

Potato, Poached Onion, Egg

Choricitos con Pure de Patatas

Miniature Chorizo, Mashed Potatoes

(V) Vegetarian or suitable for vegetarian.

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

Special Cocktails \$8

Bellavista N° 12 Old Forester bourbon, lavender honey, grapefruit

Campos Rose Javier's house-infused gin, elderflower, rose bitters

Corta Atalaya El Silencio mezcal, orujo de hierbas, jalapeño, cucumber

Costa de la Luz Bulleit bourbon, pressed orange slices, turmeric honey syrup

Punta Umbria Gin Tonic Javier's house-infused gin, Peychaud's bitters, rosemary, tonic

Río Tinto Old Fashioned Bulleit rye, Angostura bitters, cinnamon smoke

Solera Negroni Oloroso sherry, Campari, sweet vermouth, saffron bitters

Stigma Los Dos cava, ginger honey, saffron bitters, thyme

Verano Azul Lemon Vodka, lime, clove infused blueberry syrup

Wexler's Secret El Jimador tequila, orange brandy, blood orange, jalapeño salt

Beer \$6

Alhambra Lager / Alhambra Roja

Hardywood Pilsner / Mahou Lager

Port City Optimal Wit

Solace IPA / Union Duck Pin Pale Ale

Sangría \$8 (1 L \$26)

Red / White / Cava

Cava \$8

Emendis Brut *Rosé* NV / Pinot Noir / Penedès

Los Dos Brut *NV* / Chardonnay, Macabeo, Parellada / Penedès

White \$8

Basa Lore 2019 / Hondarribi Zuri / Txakolina

Bornos 2018 / Sauvignon Blanc / Rueda

Egeo 2019 / Verdejo / Rueda

Finca Nueva 2018 / Viura / Rioja

Mar de Viñas 2019 / Albariño / Rías Baixas

Nekeas 2018 / Chardonnay / Navarra

Pago del Vicario 2019 / Tempranillo / La Mancha

Tarima 2019 / Moscatel / Alicante

Rosé \$8

Bovale 2018 / Bobal, Garnacha / Utiel Requena

Liquid Geography 2019 / Mencía / Bierzo

Rosa Arrocal 2019 / Tempranillo / Ribera del Duero

Viña Otano 2019 / Garnacha / Rioja

Red \$8

Casa L'Angel 2016 / Cabernet Sauvignon / Valencia

Evolet 2015 / Tempranillo / Ribera del Duero

Hello World 2019 / Cabernet Franc / La Mancha

La Cartuja 2017 / Garnacha, Mazuelo / Priorat

Lui *Crianza* 2016 / Tinta de Toro / Toro

Porta Regia 2015 / Monastrell / Jumilla

Viña Otano *Crianza* 2016 / Tempranillo / Rioja