



Neighborhood Hour

Every Day 3 - 6 PM (bar and patio only)

Comida \$8

Selection of Iberian Cold Cuts \$20

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

Selection of 6 Spanish Artisanal Cheeses \$25

Manchego • Montanebro • Mahón • Cabezuela • Valdeón • Idiazábal

Buñuelos de Luci

Salted Cod Fritters, Honey Alioli

Berenjenas Fritas

Deep Fried Eggplant, Honey-Yogurt Sauce, Lemon Zest

Cazón en Adobo

Fried Marinated Shark, Mojo Verde

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

Raw Oysters (*) half doz \$14/ doz \$25

Market offering

(V) Vegetarian or suitable for vegetarian.

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

Special Cocktails \$8

Conference Room 1 Caravedo Pisco, Licor 43, passion fruit, orange zest, *egg white**

Bellavista Nº 12 Old Forester bourbon, lavender honey, grapefruit

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

Wexler's Secret Lunazul tequila, orange brandy, blood orange, jalapeño salt

Corta Atalaya El Silencio mezcal, grilled pineapple, spicy Shishito, Mole bitters

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

Río Tinto Old Fashioned Elijah Craig rye, Angostura bitters, cinnamon smoke

Solera Negroni Oloroso sherry, Campari, vermouth, saffron bitters

Stigma Cava, ginger honey, saffron bitters, thyme

Beer \$6

Alhambra Lager / Alhambra Roja

Hardywood Pilsner / Mahou Lager

Port City Optimal Wit / Port City Porter

Brothers *Hoptimization IPA* / Union Duck Pin Pale Ale

Sangría \$8 (1 L \$26)

Red / White / Cava

Cava \$8

Naveran *Brut 2019* / Chardonnay, Macabeo, Parellada / Penedès

1+1=3 *Brut Rosé NV* / Pinot Noir, Garnacha / Penedès

White \$8

Mar de Viñas 2020 / Albariño / Rías Baixas

Pago Vicario 2019 / White Tempranillo / Castilla

Otazu 2020 / Chardonnay / Navarra

Mantel Blanco 2020 / Sauvignon Blanc / Rueda

Finca Antigua 2015 / Viura / La Mancha

Celeste 2020 / Verdejo / Rueda

Rosé \$8

Liquid Geography 2020 / Mencía / Bierzo

Flor de Añon 2020 / Garnacha / Campo de Borja

Honoro Vera 2020 / Tempranillo, Syrah / Jumilla

Red \$8

Avancia 2014 / Mencía / Valdeorras

Can Blau 2019 / Garnacha / Montsant

Evolet 2015 / Tempranillo / Ribera del Duero

Porta Regia 2015 / Monastrell / Jumilla

Viña Otano *Crianza 2016* / Tempranillo / Rioja