



CITRUS OLIVES MARINATED FETA 9

JAMÓN SERRANO 16

SPANISH CHEESE & SEASONAL FRUIT HONEY, BAGUETTE 16

CHICKEN LIVER MOUSSE RIESLING GELÉE, FIG MOSTARDA, BAGUETTE 17

ANCHOVIES BLACK OLIVE, RICOTTA SALATA, CELERY, DILL 9

JAMÓN & MANCHEGO PIQUILLO PEPPERS, TOASTED BAGUETTE 10

ARUGULA AND CURLY CRESS SALAD PECORINO, TRUFFLE VINAIGRETTE 15

ENDIVE SHERRY VINAIGRETTE, COMTÉ CHEESE, PEPITA CRUNCH 12

CHARRED LOCAL GREEN BEANS PECORINO, BLACK TRUFFLE 14

SPICY MUSHROOMS BROWN BUTTER CHILIES, RICOTTA SALATA, FRIED EGG 18

ALBÓNDIGAS SASLSA BASQUAISE, GUINDILLA PEPPERS 18

FRIED CALAMARI & LEMONS PIRI PIRI 13

SAFFRON RICE CROQUETAS 'NDUJA, FONTINA 11

GAMBAS AL AJILLO GULF SHRIMP, BANANA PEPPER, BASIL 20

STEAK FRITES GREEN PEPPERCORN MAITRE'D HOTEL BUTTER 28



PAELLA ON THE PATIO



EVERY TUESDAY STARTING SEPTEMBER 19

ASK YOUR SERVER FOR MORE INFO
OR TO MAKE A RESERVATION

MARKET PAELLA

SERVED WITH BABY LETTUCE SALAD
AND PAN CON TOMATE
+ BASQUE CHEESECAKE

ROTATING WINE SPECIALS EVERY WEEK!

COCKTAILS

VERMUT & CIDER VERMUT ROJO, SHACKSBURY DRY CIDER, OLIVES 12

PICON PUNCH HOUSE 'AMER PICON', COGNAC, CITRUS & SODA 12

SPANISH G&T SPANISH GIN & MEDITERRANEAN TONIC

WITH VERMUT BLANCO, CUCUMBER, CITRUS, JUNIPER & ROSEMARY 15

DESSERT

OLIVE OIL CAKE A LA MODE 10

ROSIE'S SUNDAE VANILLA ICE CREAM, PRESERVES, P.X. SHERRY 12

Rosie's