



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 TOASTS PIQUILLO PEPPERS, TOASTED BAGUETTE 10

CAVIAR TOAST CARAMELIZED ONION CREAM, CHIVE 15

ARUGULA AND CURLY CRESS SALAD PECORINO, TRUFFLE VINAIGRETTE 15

ENDIVE SHERRY VINAIGRETTE, COMTÉ CHEESE, PEPITA CRUNCH 12

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 12

GAMBAS AL AJILLO GULF SHRIMP, BANANA PEPPER, BASIL 22

STUFFEED PIQUILLO PEPPERS BRAISED BEEF, OREGENO 20

BOUDIN BLANC WARM POTATO SALAD, SPICY MUSTARD, DEMI GLACE 24

STEAK FRITES GREEN PEPPERCORN MAITRE'D HOTEL BUTTER 32

TORN BAGUETTE SALTED BUTTER 2.5



FONDUE NIGHT



EVERY TUESDAY

ASK YOUR SERVER FOR MORE INFO

FONDUE POT \$25

ALPINE CHEESE BLEND, SWEDISH HILL BREAD

ACCOUTREMENTS PLATTER \$12

NEW POTATOES, CORNICHON, APPLE, BROCCOLI FLORETS, SALAMI

COCKTAILS

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

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

SPANISH G&T SPANISH GIN & TONIC, CITRUS, JUNIPER & ROSEMARY 15

APEROL SPRITZ APEROL, SPARKLING WINE, SODA WITH ORANGE 15

FORTIFIED WINES

DE LA RIVA MANZANILLA FINA SACA #2 SHERRY JEREZ, SPAIN 12

ALVEAR MONTILLA-MORILES OLOROSO ASUNCION SHERRY JEREZ, SPAIN 14

MARCO DE BARTOLI 'SUPERIORE ORO RISERVA'1988 MARSALA (2 oz.) 28

D'OLIVEIRAS MALVZSIA 2000 MADEIRA (2 oz.) 48

DESSERT

OLIVE OIL CAKE A LA MODE 10

ROSIE'S SUNDAE VANILLA ICE CREAM, PRESERVES, P.X. SHERRY 10

Rosie's