



Aperitifs

- Lillet Blonde 7.
- Pastis de Marseille "Prado" 9.
- Manzanilla Sherry "Papurusa" Lustau 8.
- Blandy's 5year Bual Madeira 8.
- Rare Wine Company "Charleston" Sercial Madeira 16.

Champagne Cocktails

- Champagne Cocktail - Champagne, Angostura Bitters & Sugar 16.
- Bellini - White peach purée, Peach Liqueur & Sparkling Wine 16.
- Scarlet Mimosa - Blood orange purée & Sparkling Wine 16.
- Kir Royale - Crème de Cassis Liqueur & Sparkling Wine 16.
- Beso Rojo - Sparkling Wine, Cointreau Liqueur, Pomegrante Syrup and Angostura Bitters 16.

Signature Cocktails

- Sangria -Raynal Brandy, Graham's Six Grape Port and Seasonal Fruits 11.
- Bacara Cosmopolitan - Grey Goose L'Orange & White Cranberry Juice 14.
- The Manhattan - Maker's Mark Bourbon, Cinzano Sweet Vermouth & Angostura Bitters 11.
- Hemingway Mojito - Bacardi Limon, Lime Juice & Fresh Mint Leaves 12.
- Framboise Lemon Drop - Absolut Vodka, Fresh Lemon Juice & Chambord Liqueur 14.
- Lychee Martini - Grey Goose Vodka, Lychee Juice and Lychee Fruit 14.
- Pomopolitan - Grey Goose Citron Vodka, Citronage, Pomegrante & Lime Juice 14.

"Small Plates"

Charcuterie Platter

Served with Catalan style tomato bread
A selection of dry Cured Ham, Sausage, Lomo, and Salchichon 26

Cheese

Served with Quince preserves and "Spiced" Marcona Almonds
Selection of Three 18/ Five 24

Soup

Gazpacho Blanco
Grapes, Marcona Almonds and Dungeness Crab 12

Butternut Squash

Apple, Curry, Brussels Sprouts and Porcini 10

Salads

Apple and Fennel
Walnuts, Manchego, Wild Arugula, Moscatel Vinegar 11

Baby Beets

Citrus, Pistachio, Goat Cheese, Olive Oil and Sherry Vinegar 10

Endive

Valdeón Bleu, Oranges, Almonds and Orange Dressing 9

Small Plates

Marinated Olives/ Orange/ Rosemary/ Fennel 7

Marcona Almonds/ Espelette Pepper/ Smoked Paprika 8

Asparagus Tempura/ Romesco Sauce 10

Wilted Spinach/ Pine nuts, Apple and Raisins 9

Stuffed Piquillo Peppers/ Local Goat Cheese/ Golden Raisins 13

Patatas Bravas/ Romesco Sauce 8

Garbanzo "Fries"/ Spicy Lemon-Garlic Aioli 12

"Crispy" C.A.B. Meatballs/ Piperade and Manchego 13

Seared Scallops/ Romesco Sauce 15

Codfish Fritters/ Smoked Paprika Aioli 10

Braised Wagyu Short Ribs/ California Citrus 18

Sautéed Shrimp/ Garlic/ Lemon and Chile Flakes 15

