



TAPAS

OLIVES

Mixed Italians, orange zest, olive oil (v) 7

ROMAN FRIED ARTICHOKE

Crispy artichoke hearts, fleur de sel, lemon & aioli 12

PAN CON TOMATE

Toasted sourdough, marinated tomatoes, aioli 7
(add jamon serrano) 12

SHISHITO PEPPERS

Flaky sea salt (v) 7

BOQUERONES

Spanish white anchovies in white wine vinegar 8

SARDINES

In olive oil
Ramón Peña Silver 14

MACKEREL

In olive oil with lemon
Ramón Peña Silver 16

ZAMBURIÑAS GUISADAS

Small scallops in sauce
Ramón Peña Silver 28

JUMBO SHRIMP FRITTERS

Deep fried to perfection 13

PAPAS BRAVAS

Spicy smoked paprika salsa, aioli 11

CONSERVAS

Tinned fish served with lemon, salted butter & sourdough

SPICY SARDINES

In olive oil with chili pepper
Ramón Peña Silver 14

TUNA LOIN

Sicilian style with sun-dried tomato sauce
Olasagasti 24

SMALL SQUIDS

In black ink sauce
Ramón Peña Gold 22

SARDINAS GUISADAS

"Xoubas" stewed in Galician sauce
Ramón Peña Silver 16

RAW BAR

OYSTER OF THE DAY

Mignonette, ½ dozen 18

OYSTER Mango & ginger tartare, ½ dozen 21

SHRIMP COCKTAIL 3 Jumbo size, horseradish cocktail sauce 12

CREAMY RICOTTA DIP

Ricotta, mint, rosemary, honey, pomegranate seeds 10

BEEF FUSION DIP

Slow roasted beetroot and chickpeas dip with lemon 13

HUMMUS

Our classic recipe 11

ARTICHOKE & SPINACH DIP

Gratine, crostinis 14

DIPS

CROQUETAS

HAM & CHEESE

Sweet onion jam 12

BACALAO

Purple potato, spicy caipirinha sauce 14

MUSHROOMS & SCALLIONS

Served with wasabi mayo 11

& MORE

CHARRED PORTUGUESE OCTOPUS

With wild potatoes smoked paprika and roasted lemon mayonnaise 22

CAESAR SALAD

Classic dressing, croutons, white anchovies 15

LAMB MEATBALLS

Roasted eggplant, ricotta, tomato 16

CHARCUTERIE

Cured meat selection, pickles, grain mustard 30

CHEESE

Cheese selection, honey comb, dried fruit 28

MEDITERRANEAN DIPS

Assorted classic hummus, roasted beet dip, olives and Ricotta 30

CHEESE & CHARCUTERIE

Assorted cheeses & charcuterie, honey comb, dried fruit, pickles, grain mustard 32

SWEETS

DARK CHOCOLATE MOUSSE Toasted almonds 9

CLASSIC STEAK TARTARE

Quail egg, crostini 18

MAC N CHEESE

Monterey jack cheese, cremini mushrooms 16

BOARDS

COCKTAILS

NECROMACER \$17

Mata Hari Bohemian Absinthe, Cocchi Americano, Triple Sec, Lemon, Dash of Gin

WILD NEGRONI \$18

Gin, Salers Aperitif, Cocchi Americano, Orange Bitters, Olive Brine* optional

YES! ESPRESSO MARTINI \$18

Vodka, Coffee Liqueur, Cold Brew

FANCY MARG \$16

Tequila, Yuzu liqueur, Piment d'Espelette, Lime

OIDO CHEF? \$16

Fernet, Faccia Brutto Centebre, Lime

IRVING AMERICANO \$18

Rose Vermouth, Cocchi Americano, Forthave Red Aperitivo, Cava, Seltzer

PINK GIANT \$17

Mezcal, Faccia Brutto Centerbe, Forthave Red Aperitivo, Triple Sec, Lime

WOLD FASHION \$16

Bourbon, Heirloom Pineapple Amaro, Walnut Bitters

MON to FRI 4/7 PM
SAT & SUN 3/7 PM

HAPPY HOUR

OYSTERS OF THE DAY \$1.5

OYSTERS MANGO & GINGER TARTARE \$3

STAFF PICK OF THE WEEK glass \$7 / carafe \$21

OG MARTINI \$11