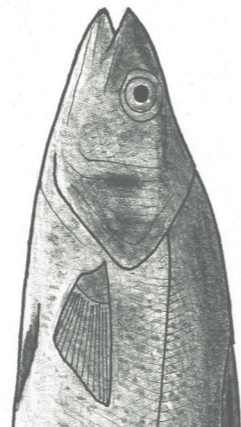
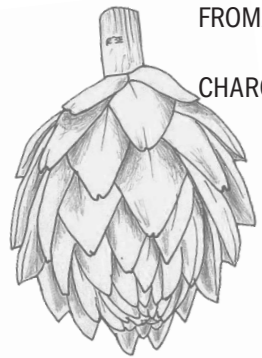
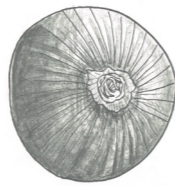


HUITRES!	Oysters 30/ea	30/ea
APERTIVO	Pimentos de Padron	65
	Marcona Almonds	45
	Olives	45
	Chips	40
	Tutti Balleteri - Olives, Almonds, Chips	125
FROMAGE	Cheese of the day	75
CHARCUTERÍA	Pequeño Selection	165
	Grande Selection	495
	Mangalica, Spain	95
	Salame di Bue, Italy	95
	Rosenello, Italy	85
	Mortadella di Prato, Italy	75
	Spalla, Italy	95
PEQUEÑO	Parsnip & Yellow Beets with Almonds	105
	Mussels with Coco Beans	135
	Bacalao Croquettes with Cucumber Emulsion	115
	Green Beans with Sobrasada, Olives & Pita Bread	95
	Pizzetta "Margarita" with Tomato & Provolone	125
	Pulpo Salad with Capers & Lemon	110
	Grilled Cabbage with Spalla, Plum, Watercress & Tomato	135
	Ricotta with Za'atar, Pistachio & Sumac	75
	Boquerones with Tomato & Shaved Celery	85
	Secreto Ibérico with Manchego	145
	Vitello Tonnato with Parmesan & Fried Capers	125
GRANDE	Grilled Cauliflower, Couscous & Skhug	210
	Grilled Saithe with Cucumber, Dill & Coconut	265
	Entrecôte, Rocket Salad, Parmesan, Padrons & Croutons	295
DESSERT	Plums with Sabayon	95
	Brioche with Ricotta, Citrus & Hazelnut	105
	Ice Cream & Sorbet	45
	Chocolate Truffle	35



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If you have any allergies, please let us know!

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|----------------------------|---------------------------------------------------------------|-------------|
| <b>COCKTAILS</b>           | Cocktail Du Jour                                              | Daily Price |
|                            | Melonas - Pisco, Watermelon, Lime & Olive Oil                 | 145         |
|                            | Beets By Tjoget - Beet Infused Absolut Vodka, Coconut, Nutmeg | 145         |
|                            | Salty Caramel - Cognac, Amaro, Sherry, Walnut & Rock Candy    | 145         |
| <b>BIÈRE PRESSION</b>      | Grosch                                                        | 68          |
|                            | Pilsner Urquell                                               | 72/86       |
|                            | Master Semi Dark                                              | 76          |
|                            | Peroni                                                        | 72          |
| <b>CERVEZA EN BOTELLAS</b> | Omnipollo Zodiak IPA                                          | 99          |
|                            | To ØI First Frontier IPA                                      | 99          |
|                            | Williams Bros. Brewing Co. Profanity Stout                    | 99          |
|                            | Non-Alcoholic                                                 | 45          |
| <b>SPARKLING</b>           | N.V. Les Enfosques Brut Nature, Mas Bertran, Catalonia        | 95/545      |
|                            | N.V. Brut Reserve, Palmer & Co, Champagne                     | 125/680     |
|                            | N.V. Cidre de Pommes, Le Chat Noir, Normandy 330 ml           | 85          |
| <b>VINO BLANCO</b>         | 2016 Senteurs des Vignes, Domaine Albert Mann, Alsace         | 130/620     |
|                            | 2016 Touraine Sauvignon, Pierre-Olivier Bonhomme, Loire       | 110/530     |
|                            | 2016 Bourgogne Blanc, Maison Jessiaume, Burgundy              | 145/700     |
|                            | 2016 Steillage, Riesling, Altenkirch, Rheingau                | 125/580     |
|                            | 2017 Camera Bianco, Luigi Leonardo, Emilia Romagna            | 90/430      |
|                            | 2016 Valdeomonxes Albariño, Adegas Arousa, Riax Baixas        | 115/540     |
| <b>VINO ROSATO</b>         | 2016 La Voile By Roubine, Château Roubine, Mediterranée       | 95/445      |
| <b>VINO TINTO</b>          | 2015 Chinon, Olga Raffault, Loire                             | 125/580     |
|                            | 2016 Bourgogne Pinot Noir, Domaine Rochette, Burgundy         | 145/700     |
|                            | 2017 Côtes du Rhône, Catherine Le Goeuil, Rhône               | 130/620     |
|                            | 2013 Barbera d'Asti "il Monello" Braida, Piemonte             | 115/540     |
|                            | 2017 Camera Rosso, Luigi Leonardo, Emilia Romagna             | 90/430      |
|                            | 2015 Cortijo Tinto, Compañia de Vinos del Atlantico, Rioja    | 120/5700    |
| <b>FORTIFIED</b>           | Manzanilla "Micaela" Bodegas Baròn, Jerez                     | 70/400      |
|                            | N.V. Taylor's 10 Years Old Tawny Port, Porto                  | 120/750     |
| <b>SWEET</b>               | 2001 Moulin Touchais, Coteaux du Layon                        | 110/800     |
|                            | 2017 Moscato "Vigna Senza Nome", Braida, Piedmont 375 ml      | 95/220      |



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More wine? Turn the page!