

## TAPAS TUESDAYS

### Soup of the Day 4

soup made with market fresh ingredients blessed by our chefs creative minds

### greens tapas

#### Peppernata 7.5

a warm variety of julienne peppers, olives & roasted garlic

#### Caesar 5

house dressing, garlic crouton, parmesan

#### Asian vegetable 5

a mixture of nappa, daikon, carrot, leek, mango, red onion, red pepper & bean sprouts, dressed in a creamy passion fruit and poppy seed dressing

#### Carpaccio 8.5

shaved beef tenderloin, heritage greens, spiced pecans, cambazola, green apple, cinnamon basil vinaigrette

#### Niçoise 10.5

rare seared tuna, purple potato, green beans, oven dried cherry tomato, red onion, baby spinach & arugula, lemon thyme & caper vinaigrette

### vegetarian tapas

#### Naan 9

spinach pistou, grilled eggplant, sundried tomato, artichokes, olives, goat cheese, balsamic glaze

#### Pan con Tomate 6

Urban Dish's garden fresh tomatoes, olive oil, garlic, grilled bread ~ y jamón + \$2.5

#### Patatas Pielas 7

potato skins with caramelized onions, provolone & housemade boursin cheese

#### Scotch Eggs 5.5

mushroom duxelles swaddled medium poached eggs, breaded and deep fried, rosemary truffle aioli

#### Mushroom Fries 6

spiced pecan crusted portobello mushroom with blueberry aioli

### chicken tapas

#### Chicharrón de Pollo 9

crispy fried chicken breast, garlic chive waffle, gochujang, asian slaw, lime aioli

#### Alitas de Pollo 8

citrus marinated drums & flats ~ choice of maple gochujang, piri piri, or lime & kosher salt

## pork tapas

### **Chorizo** 6.5

cider braised chorizo with roasted garlic and crostini

### **Empanada** 7

seasoned ground pork in flaky pastry served with chimichurri

## sea tapas

### **Gambas** 15

pan seared prawns done with your choice of piri piri, chimichurri or al ajillo

### **Mejillones** 14

New Zealand green lip mussels ~ choice of coconut lime red curry cream or truffle rosé with provolone

### **Calamares** 15

grilled, stuffed calamari with goat cheese, baby spinach, chorizo & roasted garlic

## tortillitas

### **Tortillitas de Kimchi** 8

kimchi cakes with gochujang aioli and avocado

### **Tortillitas de Frijol Negro** 7.5

black bean cakes with salsa verdes

### **Tortillitas de Trucha Ahumada** 12.5

Kolapore Springs smoked trout cakes with remoulade

### **La Bombas** 11.5

braised lamb shank croquettes with truffle rosemary aioli

## Bistek

### **8oz New York Striploin** 20

### **20oz Porterhouse** 75

~ sliced & seasoned with coarse salt and cracked pepper  
~ served with smoky whole grain dijon, crispy onion straws and fresh bread

## sides

chimichurri 2.5, peppercorn sauce 2.5, cambazola cream 3, cabernet sauce 3,  
pomegranate jus 3, setas al ajillo (wild mushrooms in garlic) 6

## libations

Basa Blanco – Telmo Rodriguez / Spain

LZ Rioja – Telmo Rodriguez / Spain

6oz 12 – 9oz 17 – bottle 48

sangria – red & white – by the glass 11 - carafe 35



Every glass of water produced is clean, filtered, and fresh without any added sodium.