

CHIPOTLE-CARAMEL POPCORN	3.50
HERB-ROASTED OLIVES	2.50
PIMENTOS DEL PADRON	4.50
PINCHOS OF AVOCADO AND AVRUGA	2.75
"SUPERGILDAS"	3.95
PORK CARNITAS TACO WITH BRICKLAYER'S SALSA	6.00
PINCHOS OF GAMAY-POACHED FOIE GRAS WITH SPICED RHUBARB	7.75
SUMMER VEGETABLE GAZPACHO WITH OLIVE OIL SORBET	6.50
BRUSCHETTA OF EDAMAME, GRILLED GREEN ONIONS, MOROCCAN OLIVES & SICILIAN TOMATOES	8.00
PICHOLINE OLIVE, GREEN APPLE, FENNEL & RED ONION SALAD WITH APPLE BALSAMIC VINAIGRETTE	9.75
WATERCRESS AND ROASTED BEET SALAD WITH VALDEON & MARCONA ALMONDS	9.75
SMOKED KINGFISH CEVICHE WITH A FRISÉE SALAD	13.50
FOUR OYSTERS ON THE HALF SHELL WITH TOMATILLO SALSA	11.00
CAVA CHARCUTERIA	16.50
SELECTION OF DRY-CURED HAM	P.A.
SWISS CHARD WITH PINE NUTS & CURRANTS	6.75
EGGPLANT WITH QUESO FRESCO, HONEY AND TOMATILLO SAUCE	8.75
CAULIFLOWER AND KABOCHA SQUASH TAGINE WITH MEDJOL DATES AND SPANISH SAFFRON	9.50
MUSHROOM TAMAL WITH PASILLA CHILE SAUCE	8.50
CHICKPEAS WITH MORCILLA & SMOKED PORK HOCK	8.95
PAPAS FRITAS	6.95
GRILLED SQUID AND FINGERLING POTATOES, GREEN ONIONS AND ROMESCO	11.75
SALT COD CAKE WITH PIPERADE AND CHIPOTLE CREMA	10.75
CLAMS WITH CHORIZO AND FRESH BAY LEAVES	14.50
LINE-CAUGHT ALBACORE WITH JAMON SERRANO SAUCE	18.50
ROAST SABLEFISH WITH ESCAROLE AND BLACK RICE	19.00
VENISON ANTICUCHO WITH A WARM RED CABBAGE SALAD	9.75
LAMB ALBONDIGAS WITH CHIPOTLE-TOMATO SAUCE	9.75
BEEF TRIPE BASQUAISE	13.00
VEAL SWEETBREADS WITH RADICCHIO-POBLANO CHILE SALAD & WALNUT VINAIGRETTE	19.00
FORTY-EIGHT HOUR BEEF CHEEK OR THREE MINUTE FLANK STEAK WITH WHITE PURÉE & CHIMICHURRI	17.00
SELECTION OF ARTISANAL CANADIAN AND SPANISH CHEESE	12.00

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SEAFOOD PAELLA ▪ CLAMS, CHORIZO, CHICKEN AND OCTOPUS,
FLAVOURED WITH SAFFRON, SIMMERED WITH BOMBA RICE
TO ORDER AND SERVED FOR TWO OR MORE PER PERSON 25.00

WE SUGGEST PAIRING THIS WITH A MALBEC FROM MENDOZA,
WEINERT 2004, FOR ITS OLD WORLD FLAVOUR COMBINED
WITH RIPE BERRY AND SPICY NOTES 55.00

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SANGRIA, RED OR WHITE

SANGRIA 1/2 L 19.50

BUBBLES

CAVA COCKTAIL 5 OZ 9.95

CAVA MOJITO 5 OZ 9.95

CATALAN-75 5 OZ 12.95

PENEDES
CAVA CODORNÍU CLASICO 5 OZ 9.95

PENEDES
CAVA CODORNÍU PINOT NOIR 5 OZ 13.95

PENEDES
CAVA CODORNÍU CUVEÉ RAVENTOS 5 OZ 14.95

WHITE

150mL 250mL

CATALUNYA
MOSCATEL-GEWÜRZTRAMINER "VIÑA ESMERELDA" TORRES 2009 .. 10.00 16.00

ARGENTINA
TORRONTÉS CANALE BLACK RIVER 2009 10.00 16.00

RUEDA
VERDEJO HEREDEROS DEL MARQUÉS DE RISCAL 2009 10.00 16.00

COSTERS DEL SEGRE
ALBARIÑO-CHARDONNAY "VIÑEDOS" RAIMAT 2009 11.00 18.00

RIOJA
MONTECILLO BLANCO 2009 11.00 18.00

PENEDES
CHARDONNAY "GRAN VIÑA SOL" TORRES 2008 12.00 20.00

ROSÉ

150mL 250mL

PORTUGAL
QUINTA DA SAPEIRA 2009 11.00 18.00

RED

150mL 250mL

YECLA
MONASTRELL "HÉCULA" BODEGAS CASTAÑO 2008 10.00 16.00

RIOJA
BERONIA CRIANZA 2006 12.00 20.00

PENÈDES
CABERNET SAUVIGNON "GRAN CORONAS" TORRES 2006 13.00 22.00

PRIORAT
"LOS 800" 2005 11.00 18.00

RIBERA DEL DUERO
CONDADO DE ORIZA 2007 15.00 24.00

MAIPO VALLEY, CHILE
PINOT NOIR RESERVA ESPECIAL "SIBARIS" UNDURRAGA 2009 . 14.00 23.00

NIAGARA
MALBEC STRATUS 2007 15.00 24.00

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OR JUST LET US COOK FOR YOU
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