

# TAPAS FRIAS

COLD SMALL PLATES

**SESAME SEARED YELLOWFIN TUNA SASHIMI**  
JALAPEÑO / PONZU \$9.85

**ALBACORE TWO WAYS / SEARED / TARTARE (2)**  
LIME SALSA VERDE / BURNT ONION CRÈME FRAICHE / CRISPY  
EGGPLANT / JALAPEÑO PONZU \$12.95

**BEEF FILET MIGNON CARPACCIO**  
SHAVED PARMIGIANO / FRIED CAPERS / EXTRA VIRGIN OLIVE OIL /  
BALSAMIC VINEGAR / BABY ARUGULA \$7.85

**AJOS BLANCOS CURTIDOS**  
CRISP WHITE GARLIC IN BRINE \$4.95

**CHAPULINES**  
LIGHTLY SPICED DEHYDRATED GRASSHOPPERS / A OAXACAN  
DELICACY \$5.50

**JAMÓN SERRANO**  
DRY-CURED SPANISH SERRANO HAM \$7.85

**QUESO MANCHEGO**  
SPANISH MANCHEGO CHEESE \$7.25

**DIQUILLOS RELLENOS DE CANGREJO (2)**  
CRAB STUFFED SWEET PIQUILLO PEPPERS \$7.25

**HOUSE GUACAMOLE**  
CRISPY BELUGA LENTILS / BLACK BEAN HUMMUS / CHERRY TOMATOES  
ZAĀTAR & SEA SALT CHIPS \$12.45

**SMOKED SALMON CARPACCIO**  
SERRANO CHILES / HEART OF PALM / FRIED CAPERS /  
LEMON / EXTRA VIRGIN OLIVE OIL \$7.95

**ANTIPASTO ROMESCO**  
MANCHEGO / QUESO TETILLA / GOAT CHEESE / GOAT CHEESE WITH  
WALNUTS / AJOS CURTIDOS / SERRANO HAM / GRAPES / FIG SPREAD  
& CRACKERS. \$15.95

# TAPAS CALIENTES

HOT SMALL PLATES

**CALAMARI FRITTI**  
PIQUILLO AIOLI / TOMATO SAUCE \$9.95

**CHAMPIÑONES AL AJILLO**  
SAUTÉED MUSHROOMS / GARLIC BUTTER SAUCE \$7.95

**CHAMPIÑONES AL JEREZ**  
SAUTÉED MUSHROOMS / SHERRY WINE \$7.25

**CHISTORRA A LA ASTURIANA**  
SAUTÉED SPANISH CHORIZO \$7.95

**PULPO ASADO A LAS BRASAS**  
GRILLED OCTOPUS / HOUSE MARINADE \$9.25

**GAMBAS AL AJILLO**  
SHRIMP / WHITE WINE / PAPRIKA / GARLIC BUTTER SAUCE \$8.95

**GAMBAS AL ROMESCO**  
SHRIMP / ROMESCO SAUCE / FRENCH FRIES \$9.25

**CAZUELITA DE GAMBAS**  
SHRIMP / GARLIC TOMATILLO SALSA / FRESH THYME  
FETA CHEESE \$8.95

**ALBÓNDIGAS AL CHIPOTLE (4)**  
BEEF MEAT BALLS / MILD BACON CHIPOTLE CREAM SAUCE \$6.55

**SHRIMP & BONE MARROW SOPES (2)**  
BLACK BEAN SOPES / FRIED PARSLEY / CHILE DE ÁRBOL \$12.95

**STREET STYLE "ESQUITES"**  
CHARRED CORN / LIME / SALSA VALENTINA /  
COTIJA / BUTTER / MAYONNAISE / CILANTRO \$7.25

# LAS TOSTADAS

DE ROMESCO

**ROADSIDE AHI TUNA TOSTADA**  
GUACAMOLE / FRESH CREMA / TENDER GREENS / MILD HABANERO  
SALSA / EXTRA VIRGIN OLIVE OIL \$7.95

**TOSTADA DE PULPO**  
SAUTÉED OCTOPUS / MUSTARD & BELL PEPPER AIOLI / CHIPOTLE  
PILONCILLO / MIXED TENDER GREENS / AGED COTIJA CHEESE \$7.85

# TACOS DE LA CASA

HOUSE TACOS

**COSTILLA DE RES TACOS (2)**  
BEEF SHORT RIB / CILANTRO / ONION / FRESH SALSA \$7.85

**PORK BELLY CARNITAS TACOS (2)**  
PIPIÁN SAUCE / PICKLED RED ONIONS / SMOKED PEPITAS \$7.85

**MEXITERRANEAN ADOBADA TACOS (2)**  
"GYRO STYLE BEEF & LAMB"  
FLOUR TORTILLA / JALAPEÑO TZATZIKI / OLLA BEANS \$10.95

**GRANDMA'S TACOS DE FIDEO (2)**  
ORIGINAL SPAGHETTINI TACOS / FRESH CREMA / SPANISH  
CHORIZO / SALSA VERDE / QUESO FRESCO \$7.85

**TACOS GOBERNADOR (2)**  
SHRIMP AND MOZZARELLA GRILLED TACOS / HABANERO SALSA \$7.85

**COCHINITA PIBIL TACOS (2)**  
YUCATÁN STYLE SLOW ROASTED PORK / PICKLED RED ONION  
WITH HABANERO \$7.85

# FONDUTAS

MELTED HAVARTI AND MOZZARELLA CHEESE

SERVED WITH CORN TORTILLAS

**FONDUTA CON CHORIZO**  
FONDUTA / SPANISH CHORIZO / GARLIC / WHITE WINE \$7.95

**FONDUTA CON RAJAS POBLANAS**  
FONDUTA / GARLIC / ROASTED POBLANO PEPPERS ONION \$7.50

# HAPPY HOUR

◇ MONDAY-FRIDAY 4PM-6PM ◇

\$7 TEQUILA OR MEZCAL SHOT

\$6 SANGRIA

\$9 SPECIALTY COCKTAILS

\$5 ALL BEER

\$8 HOUSE MARGARITA

\$4 TOSTADAS

\$7 HOUSE WINE

\$3 TACOS

COME JOIN US FOR 1/2 OFF TAPA TUESDAYS!  
OFFER VALID DOWNSTAIRS AND AT BOTH BARS

1ST COME 1ST SERVE