

TAPAS

Marinated Mixed Olives	5
Boquerones (White Anchovies in Vinegar + Olive Oil)	6
Mojama (Cured Tuna, Olive Oil , Green Olives + Parsley)	9
Tuna Stuffed Piquillo Peppers	9
Pickled Mango Salad	9
Shiitake Mushroom and Shrimp Salad	9
Burrata with Piquillo Peppers + Basil in Olive Oil	10
Crab Meat and Avocado	14
Salmon Tartar	13
Hand Cut Steak Tartar	13
Foie Gras Terrine	14
Jamon Pantomaca	8
Raclette Tartine with Pear Radish Pesto	8
Gulas with Arugula (Spicy Baby Eel + Garlic)	10
Tortilla	6
Shrimp Nacho	9
Mac + Cheese	8
Empanada	7
Papas Bravas	5
Pulled Pork Sandwich	10
Brandada	9
Lentils + Morteau Sausage	8
Pulpo a la Fiera	14
Meatballs	10
Croquettes	7

HAPPY HOUR

EVERY DAY, FROM OPENING. TILL 7PM

\$1 OYSTER

\$15 CARAFE OF WINE (50cl)

RED - CÔTES DU RHÔNE
Rhone Valley, Vignerons d'Estezargues, 2012

WHITE - Chardonnay
Languedoc Roussillon, Domaine de la Patience, NV

MEATS

Pâté de campagne	9
Mortadella	7
Chorizo Picante	7
Bresaola Carpaccio	12
Hot Sopressata	9
Jamon Serrano 18 months	11
Wild Boar Cacciatorini	10
Finochietta	8

CHEESES

\$8 EACH

LANDAFF raw cow New York	BONNE BOUCHE past. goat Vermont	WESTON WHEEL past. sheep Vermont	OMA raw cow Vermont
CAYUGA BLUE raw goat New York	KUNIK raw goat + cow New York	AGED COMTÉ 36 Mo. cow Jura, France	

CHEESE & CHARCUTERIE PLATE \$28

Chef's Selection: Board of 3 cheeses and 3 Meats

OYSTERS

\$2.5 EACH

BARNSTABLE Massachussets	ST. SIMON New Brunswick	MATUNUCK Rhode Island
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SWEETS

Burrata with Dried Strawberries + Figs in Honey	10
Moelleux au Chocolat	8