

PEQUEÑOS

TAPAS & WINE BAR

TAPAS / SMALL PLATES

PATATAS BRAVA \$8

Roasted fingerlings, sour cream, red pepper spicy tomato sauce (Bravas sauce - Spanish ketchup)

ALBONDIGAS \$9

Pork & beef meatballs, herbed smokey tomato sauce, baguette

HERBED OLIVE OIL DIP \$5

Portuguese olive oil, fresh herbs, baguette slices

BACON WRAPPED DATES \$9

Stuffed with goat cheese, wrapped in bacon with Saba drizzle on arugula

CHORIZO IN CHEESY POLENTA \$8

Seared chorizo sausage on creamy, cheesy polenta with scallion

VEG

SHISHITO PEPPERS \$6

Charred slightly - evo, sea salt, romesco

STUFFED PIQUILLO PEPPERS \$8

Goat cheese, harissa spice, kalamata olive & sherry vinaigrette

HUMMUS \$7

Creamy, olive oil, crushed pistachio, sumac spice, grilled naan



CHARCUTERIE

PEQUEÑO PLATE \$22

Spanish Serrano ham, Nduja spruce pork spread, Portuguese Paio (traditional smoked sausage from the region), Spanish Chorizo, Marcona almonds, dried fruit, grilled baguette points

IBERICO DE BELLOTA \$32

Considered the best jamon (ham) in the world. - A 5J Cinco Jotas product. 100% acorn fed black iberian pig.

CHEESE

SPANISH CHEESES & IBERICO

3-month Manchego Spanish cheese, Smoky goat cheese, quince, marcona almond, Iberico chorizo, dried apricot, crisps

\$13

SOUP

CALDO VERDE

Portuguese potato & kale with linguica sausage \$7

SALAD

CAESAR

Romaine hearts, caesar dressing, lemon, torn crouton, parm, Manchego, green olive. Add chicken for +\$2.75 \$6

BURRATA SALAD \$8

Spring mix, roasted red pepper, ripe tomato, basil, Castelvetrano olives, Burrata cheese, EVOO

PEQUEÑOS

TAPAS & WINE BAR

OCTOPUS (PULPO)

OCTOPUS + SHRIMP SKEWER \$9

Served with romesco sauce

GRILLED PULPO \$17

Octopus, romesco, roaster fingerlings, herbed oil

OCTOPUS NACHOS \$10

Chips, octopus, chorizo, melted spanish cheese, roasted red pepper, scallion

MEATS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

HANAGER STEAK \$24

Hanger steak, bourbon soaked, smoked black pepper & sea salt with Chimichurri sauce

SAUSAGE SAMPLER \$8

Spanish chorizo & Portuguese smoked Linguica with Marcona, Manchego + baguette

SHRIMP (GAMBAS)

GAMBAS AL AJILLO \$14

Garlic shrimp, Spanish-style, with baguette

PIRI PIRI SHRIMP \$14

Tossed in Portuguese hot sauce (called Piri Piri) with baguette - Piri Piri available on side

SMALL SANDWICHES

PORTUGUESE LINGUICA \$6

SPANISH CHORIZO \$6

Both are served with pepper sauce, onions, peppers, spicy mustard + crusty roll

CURRY CHICKEN SALAD \$6

Grapes, almonds + crusty roll

@ BAR / SIDES / SNACKS

WARM NUTS \$4.50

Spanish marcona almonds + peanuts

MARINATED MUSHROOMS \$4

Served hot or cold

SPANISH CAPRESE SKEWER \$6

Mozarella, basil, kalamata, basil, grape tomatoes

OLIVES \$6

Castelvetrano, kalamata, nicoise olives, marinated garlic, bay, orange peel & fresh thyme

GIGANTE & FAVA BEAN SALAD \$4

Cold salad of roasted red pepper, gigante beans, favas, parsley, dressing

CLASSIC GILDA \$3.50

Anchovies, pepper, olive + toothpick
*named after Rita Hayworth and the film Gilda
...cause she was 'spicy'!*

DESSERT

Changes weekly, check with your bartender or server.