

## FRESH OYSTERS

### **KING OF THE NORTH OYSTER 3.5**

Being cold-water species, great tasting & stay fresh for a very long time. Harvested in Humboldt Bay.

### **FANNY BAY OYSTER 3.5**

One of the first BC oysters to become widely available, and they're still considered the archetypal BC oyster – smooth, but with a pronounced cucumber finish.

## CHARCUTERIA

### **ARTISANAL CHEESE BOARD 16**

Three rotating cheeses. Served with toasted artisan pugliese baguette.

### **CHARCUTERIE BOARD 16**

Three rotating charcuterie meats. Served with toasted artisan pugliese baguette.

### **CHEESE & CHARCUTERIE BOARD 27**

Three rotating cheeses and charcuterie meats. Served with toasted artisan pugliese baguette.

## MONTADITOS(BITES ON BREAD)

### **POTATO & CHORIZO BRANDADE 11**

Mashed potato with diced dry cured Spanish chorizo

### **CHICKEN PATE WITH CARAMILIZED ONION 6**

House made chicken Pate topped with onion jam in balsamic vinaigrette.

### **SEARED BEEF WITH PIQUILLO PEPPER JAM 15**

Pan seared Prime Sirloin filet served with a touch of Piquillo Pepper jam and garlic aioli

### **SMOKED SALMON WITH LEMON DILL AIOLI 12**

Smoked salmon served with lemon dill aioli and avocado

### **GRILLED BELL PEPPERS 7**

Roasted bell peppers with balsamic glaze and ricotta cheese

## PINTXOS(SKEWERS)

### **DEVILED QUAIL EGG & POACHED PRAWN 2.95**

Prawn. Deviled Quail Egg. Guindilla Pepper.

### **PANEER CHEESE & OLIVE 4.95**

Paneer Cheese in Spicy brava sauce. Castelvetro Olive. Mint Leaf.

### **QUAIL EGG & CHORIZO SAUSAGE 3.95**

Herb marinated Quail egg. Smoked paprika. Chorizo sausage.

### **HAM & CHEESE BOCADILLO 2.95**

Rustic bread. Cherry tomatoes. Manchego Cheese. Prosciutto from the grill.

### **CURRY SPICED CHICKEN 2.95**

Grilled Curry spiced chicken thigh with yogurt mint sauce. Cucumber.

### **MOZZARELLA WITH CHERRY TOMATOES 2.95**

Cherry tomato. Mozzarella cheese. Basil leaf.

### **MARINATE FETA & OLIVE 2.95**

Herb marinated Feta cheese with Fennel seeds. Cucumber Black olive.

### **MOORISH STYLE SPICY PORK KABOB 2.95**

Spicy grilled pork cubes with Mint and roasted Garlic clove.

### **LAMB MEATBALL WITH BRANDY SAUCE 2.95**

Sauteed lamb meatball in tomato brandy sauce with grilled Zucchini.

### **MARINATED PRAWNS WITH PROSCIUTTO 2.95**

Citrus Marinated Prawn with crispy prosciutto.



## FRITOS

### **BASQUE FRIES 8**

Fries with pimentón, Espellete & paprika.

### **CALAMARI WITH ROMESCO 14**

Deep fried Calamari with Romesco sauce.

### **CHICKEN WINGS 12**

Buffalo Sauce, ranch.

## ENSALADAS & SOPA (SALADS & SOUP)

### **GARDEN SALAD WITH CITRUS VINAIGRETTE (ADD CHICKEN OR SALMON) 8**

Spring mix of garden greens with ranch, or citrus vinaigrette dressing

### **TOMATO & WATERMELON SALAD 8**

Heirloom tomatoes. English Cucumber. Watermelon. Avocado. Fresh herbs & feta cheese with yuzu citrus vinaigrette.

### **COLD AVOCADO SHOOTER SOUP 3.50**

Chilled creamy avocado soup with a touch of garlic and lime juice.

### **SPICY TOMATO BROTH WITH SALPICÓN SOUP 5.50**

Light and fragrant tomato soup with carrots, fennel, onion, and orzo.

## DE LA BRASA (ENTRÉE)

### **RIB-EYE STEAK 29**

Prime rib-eye steak. Chimichurri sauce. Grilled asparagus.

### **BRANZINO**

Broiled whole Branzino. Cherry Tomatoes. Olive. Lemon.

### **MUSHROOM RISOTTO 15**

(Add shrimp 5, scallop 7)

Arborio Superfino Italian rice. Chef mix mushrooms. Truffle oil. Shaved Parmesan.

## DESSERT

### **WARM FLOURLESS CHOCOLATE CAKE 9**

Salted caramel sauce. Vanilla Ice cream.

### **CINNAMON INFUSED PANNA COTTA WITH MIXED BERRY GELEE 9**

Berries. Lemon Juice. Vanilla. Mint leaf.

## SWEET & DESSERT WINES

### **SARACCO MOSCATO 12/GL**

Peach, honey & orange w/apricot & tangerine

### **WARRE'S OTIMA TAWNY 9/GL**

Racy & fresh w/detailed green fig, dried cherry, incense & hazelnut notes

### **BALANDY'S RAINWATER 9/GL**

A medium-dry Madeira which combines soft fruit & dry nutty quality

### **GRAHAM'S LATE BOTTLE VINTAGE PORT 7/GL**

Red cherries, extraordinary acidity, elegant mineralization

### **J. LOHR LATE HARVEST RIESLING 12/GL**

Apricots, dried white fig & orange marmalade w/honeysuckle.



## VINUM GIFT CARD AVAILABLE

20% gratuity will be added to parties of 6 or more

\$25 corkage fee...no wines from our retail store please

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**(Limit Two Credit/Debit Cards Per Table)**