

ESCARGOT
CASSOLETTE
herb garlic butter

17



GARLIC
& PRAWNS
*sautéed jumbo
prawns*

21



PASTEL DE
BACALAO
*Portuguese style
cod fish cakes*

15



CAVIAR
& DONUTS
*citrus donuts and
royal Osetra caviar*

19



CALAMARI
BOCADILLO
*pea tendrils, garlic aioli,
on crystal Pan*

21



CAVIAR
CRÈME FRAÎCHE
& QUAIL EGG
*chives & toasted
brioche*

19



WAGYU TATAKI
duxelles, caviar, brioche

24



CHISTORRA
HOT DOG
*chistorra sausage,
chimichurri,
sport peppers,
garlic aioli, homemade
curry ketchup,
potato bun*

18



CHARRED
BLACK PEPPER BEEF
CARPACCIO
truffle chimichurri

19



SAUTEED
HEN OF THE WOODS
*marcona almonds,
pisto watercress*

21



JAMON
IBERICO
pan con tomate

28



COUNTER
BURGER
*6oz mishima beef,
patata brava*

26



W H I T E

AZAHAR
Vinho Verde
Atlantic Coast Wine,
Portugal 2019

LA SELVA
Sangiovese Bianco,
Toscana, Italy 2020

LA CASA DE LAS LOCAS
Godello,
Monterrei, Spain 2019

TERRAS GAUDA
Albariño,
Galicia, Spain 2021

SCHLOSS GOBELSBURG
Kamptal,
Grüner Veltliner,
Austria 2023

DOMITIA
Piquepoul,
Picpoul de Pinet, France 2020

LA CHABLISIENNE
“LA SEREINE”
Chablis, France 2019

R E D

BODEGA BOUZA
Tannat,
Montevideo, Uruguay 2017

COCITO
Barbaresco Riserva
“Baluchin”,
Piedmont, Italy 2015

FINCA NUEVA
Rioja Reserva,
Tempranillo, Spain 2016

ARMAS DE GUERRA
Mencia,
Bierzo, Spain 2019

**CHINON “LE GRAND
BOUQUETEAU” RESERVE**
Cabernet Franc
Loire Valley, France 2018

MARCHESI BISCARDO
“Volpaliocella Ripasso
Superior DOC”
Corvina, Veneto, Italy , 2019

PAPA FIGOS
Vinho Tinto
Douro, Portugal 2018

C H A M P A G N E

CHARLES DE CAZANOVE
Brut Champagne, *Reims, France NV*



5 oz.
\$18



Btl.
\$64

R O S É

TAVEL
Château de Trinquevedel
Rhône Valley, France 2022



3 oz.
\$11



5 oz.
\$18



Btl.
\$64