



TAPAS MENU

- ~ **Crispy Plantain Tostones with Venezuelan Sofrito, Cumin-Avocado Salad**
- ~ **Assortment of House Marinated Olives, Paprika Spiced Marcona Almonds**
- ~ **“Hot Olives” – Flash Sautéed Spanish Olives with White Anchovy and Chili Flakes**
- ~ **Serrano Ham, Roasted Garlic Hummus, Hazel Dell Mushrooms, Gigande Beans, Grated Pecorino**
- ~ **Spanish Cheese Sampler - Aged Manchego, Cabrales Blue, and Petit Basque, with Colorado Honey, Marcona Almonds, Seasonal CO Primo Preserves**
- ~ **Charred Tomato, Tomatillo Gazpacho Shooters, Toasted Cumin Avocado**
- ~ **Serrano Wrapped Grilled Asparagus, Melted Pecorino, Roasted Pepper Puree**
 - ~ **Grilled Shrimp and Chorizo, Marcona Almond Romesco, Spanish Mayo**
- ~ **Crispy Serrano Ham-Wrapped Dates, stuffed with Almonds and Goat Cheese**
 - ~ **Maine Lobster Adobo Arepas, Baby Arugula, Spicy Mascarpone**
 - ~ **Crispy Pan-Fried Artichoke Hearts with Lemon-Thyme Aioli**
- ~ **Braised Angus Beef Short Rib Empanadas, Hazel Dell Oyster Mushrooms**
- ~ **Fire-Roasted Piquillo Peppers, stuffed with Fresh Goat Cheese and Rosemary**
 - ~ **Spicy Spanish Chorizo simmered in Red Wine and Bay Leaf**
- ~ **Flash Sautéed Baby Calamari with Pappadew Peppers & Garlic, served with Lemon Aioli**