

HAPPY HOUR

All Monday + Weekdays 5 - 6:30

Tabla De Queso

Selection of three premium Spanish cheeses, sliced and served with fig jam, membrillo, and toasted bread

18

Embutidos

Selection of Spanish cured meats, thinly sliced and served with toasted bread

19

Raw East Coast Oysters

With cava mignonette & lemon wedges

6' **15**

12' **30**

Ceviche

Red snapper ceviche, leche de tigre, aji amarillo, sweet potato noisette, corn puff

12

Mejillones en Suquet Catalana

PEI mussels, fennel sofrito, Catalan seafood stew

13

Croquetas de Pollo y Jamon Iberico

Roasted chicken and Jamon bechamel fritters

12

Brochetas de Pollo a la Brasa

Grilled chicken brochette, carrots, French vadouvan masala, cardamom-sofrito emulsion, green chili raita

12

Albondigas

Wagyu meatballs, ras el hanout, bitter-lemon harissa sofrito, Texas Iberico guanciale

13

Patatas Bravas

Crispy potatoes, spicy tomato sauce, harissa allioli

9

vegan

Ensalada de Temporada

Apple, cucumber and fennel salad, Manchego cheese, flatbread crisps, home-fermented sidra vinaigrette

10

vegan

Coliflor

Roasted cauliflower, onion & zucchini confit, makhani sauce, tamarind

12

vegan

¡La Vida Tapa!

Let us cook for you. Includes a tapa, a single serving of paella of the day, and a glass of wine or sherry.

30 per person

What the Chef Is Drinking

Ask your server what Chef Laila is drinking. She's a som & knows her stuff!

Glass **13**

Bottle **65**

Cava

Mercat Cava Brut Nature (Penedes, Spain)

Xarel-lo, Macabeo, Parellada

Inspired by Raval's Boqueria market, a quintessentially Catalan destination where locals and tourists alike gather to eat and shop. Structure of acidity & zesty minerality with stone fruits.

Complex nose of ripe pear and brioche.

9

White Wine

Les Vistes (Penedes, Spain) 100% Xarel-lo

This wine is made from 90-year-old Xarel-lo vines planted on chalky soils. Clean, fresh, and crisp, intense nose, bright mineral, and white seed fruit. Fermented in chestnut barrels, matured on lees.

8

Rosé

Rosa de Azul y Garanza (Navarra, Spain)

Tempranillo and Garnatxa

Lively pink with red fruit and floral notes. Strawberry and rose hip flavors, hint of blood orange. Clean and crisp with excellent acidity.

8

Red Wine

L'Abrunet de Frisach (Terra Alta, Spain) Garnatxa & Carinyena

A fluid, fruity, and light wine. On the nose, aromas of ripe red fruit, floral notes and light spicy touches stand out. In the mouth, it has volume but is easy to drink and fresh.

8

Txmista Vermut (Rojo)

Fresh and lively vermouth from basque country. The only vermouth made from 100% sustainably-farmed hondarrabi zuri (txakoli) grapes, with local herbs, roots, and botanicals

10

Aperol Spritz

10

Housemade Mule

Vodka, housemade ginger beer, fresh lime juice

10

Classic Sangria

Rioja tempranillo wine, cointreau, orange, apple, pear, lime

10

Sherry Flight

26

Vermut Flight

(2 oz pours of three different vermouths)

21

Caña

(7.5 oz. draft beer)

4.50

One Dollar Off All Beers