

EDO

— TAPAS & WINE —

GIN & TONIC

Monkey 47 Gin Q Indian Tonic Water, Sage, Blackberry, Clove.....	16
Sip Smith Gin Q Tonic, Star Anise, Green Apple, Peppercorns, Lemon Peel	14
Hendricks Q Tonic, Cucumber, Rose Petal, Dehydrated Lime Wheel.....	14

INFUSED

Monkey 47 Gin Q Tonic, Coriander Seeds, Sage, Hibiscus Flowers glass.....	16
Sip Smith Gin Q Tonic, Lavender Sprigs, Orange, Black Peppercorn glass.....	14
Hendricks Gin Q Tonic, Mint Leaves, Thyme Sprigs, Lemon, Rose Petals glass.....	14

MOSCOW MULE

➤ Ketel One Cucumber Mint Q Ginger Beer, Lime, Cucumber, Mint	10
➤ Ketel One Grapefruit Rose Q Ginger Beer, Rose Petal, Dehydrated Lime	10
➤ Ketel One Peach and Orange Blossom Q Ginger Beer, Lime, Orange, Dehydrated Peach.....	10

OYSTER MENU

BARCELONA* Braised Melon, Lemon, Mint	3.5
PARIS* Lyo Strawberry, Champagne Foam	3.5
TOKIO* Trout Roe Pico, Ponzu, Wasabi	3.5
SALAMANCA* Tobiko, Ibérico Consommé.....	3.5
➤ NATURAL* Lemon, Sea Salt.....	3

IBÉRICO DE BELLOTA 100% Acorn Fed

PALETILLA DE JAMÓN IBÉRICO Ibérico Pork Shoulder	18
LOMO Dry Cured Ibérico Loin	13
CHORIZO Dry Cured Ibérico Chorizo	7
SALCHICHON Dry Cured Ibérico Salume	7
TASTING OF ALL	15

CHEESE

IDIAZABAL Navarra / Smoky / Sheep.....	7
DRUNKEN GOAT Murcia / Semi-Firm / Red Wine Rind / Goat.....	7
MAHÓN Menorca Island / Tender / Cow	7
CABRALES Asturias / Blue / Cow.....	7
TASTING OF ALL	13

COLD TAPAS

PA AMB TOMÀQUET <i>Vegetarian</i> Artisan Ciabatta, Fresh Tomato, EVOO.....	3.5
add Spanish Santoña Anchovies (4 filets)	6
MONTADITO* Smoked Salmon Bruschetta, Truffled Cream Cheese, Honey ..	5ea
FERMENTED TOMATO SALAD Fermented Tomatoes, Burrata Sphere, Basil Air	10
GREEN TARTARE <i>Vegetarian</i> Zucchini, Avocado, Pistachio Vinaigrette	10
TOSTADA* Tuna Rillette, Guac, Rocoto Chili	6ea
MAINE LOBSTER SALPICÓN Leche de Tigre, Pickled Red Onions	14
➤ PINCHO DE TORTILLA DE PATATAS* <i>Vegetarian</i> Potato Omelette, Toasted Brioche, Idiazabal Cheese.....	8

HOT TAPAS

BIKINI Sobrasada, Mahon Cheese, Pressed Sandwich.....	3ea
➤ CROQUETAS <i>Vegetarian</i> Kimchi Pisto, Romesco Sauce	2.5ea
➤ BRAVA POTATOES <i>Vegetarian</i> Crispy Potatoes, Traditional Brava Sauce	7
PIQUILLO PEPPER <i>Vegetarian</i> Aged Sweet Peppers, Zucchini Filet, Vegetable Demi-Glace.....	8
GAMBAS AL AJILLO Gulf Shrimp, Garlic, Manzanilla, Shellfish Reduction	13
PULPO VIAJERO Tamarind Mole, Toasted Spicy Bread Crumbs.....	13
MOLLEJA Lamb Sweetbreads, Anticucho Sauce, Aji, Shiso Leaves.....	8
➤ HUEVOS ESTRELLADOS* <i>Vegetarian</i> Olive Oil-Fried Eggs, Crispy Potatoes, Piquillo, Mushrooms	9
ALBÓNDEGAS Ibérico Meat Balls, Castilla Escabeche Jus, Mushrooms.....	12
MISHIMA WAGYU ENTRAÑA 3.5oz* Japanese Wagyu Skirt Steak, Black Rock Salt, Ishiyaki Stone .	15

PAELLAS

PAELLA IBÉRICA Artichoke Hearts, Ibérico Ham, Mushrooms.....	23
VEGETABLE PAELLA <i>Vegetarian</i> Piquillo Pepper, Artichoke Hearts, Mushrooms	15

CASSEROLES

ARROZ MELOSO DE PESCADORES* Catch of the Day, Shellfish Stock	25
FIDEOS A LA CAZUELA* Fideo Noodles, Braised Short Ribs, All I Oli.....	22
KUROBUTA PORK CHEEK Pork Cheek Confit, Red Curry, Roasted White Wine Potatoes ...	19

MENU DEGUSTACION

10 TAPAS TASTING \$45pp
Entire Table Participation
Crafted by Chef
Vegan Menu Available

DESSERT

GRANITA Strawberry Shaved Ice, Popcorn Mousse	6
NIXTAMALIZED CHERRY TOMATOES Compressed Watermelon, Candied Pecan, Lyo Raspberry, Almond Milk Yogurt	7
FLAN Traditional Custard, Caramel, Lemon Curd.....	6
CREMOSO DE CHOCOLATE Dark Chocolate Fudge, Olive Oil, Maldon Sea Salt.....	7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 18% gratuity included for parties of 6 or more

SIGNATURE COCKTAILS

DIPLOMATICO RESERVA EXCLUSIVA RUM HIGHBALL 12		Q Soda Water Lemon Peel	
JOGA BONITO 12		Avuá Cachaça Prata Q Soda Water Mint Leaves	Lemongrass Lime
BRAZILIAN COOL-AID 10		Leblon Cachaça Muddled Lime Simple Syrup	Q Soda Water
ELOISA 12		Tanqueray Malacca Gin Peach Liqueur Lemon	Pernod Rinse
BEE'S KNEES 12		Barr Hill Gin Lemon Honey Syrup	
DON JEREZ 12		Lustau Oloroso Sherry St. Germain Angostura	Rosemary Sprig
BITTER ANDY 12		Whistling Andy Bourbon Fernet Branca Salted Caramel Syrup	Angostura
EMBAJADOR 12		Diplomatico Mantuano Rum Yzaguirre Dry Vermouth Kiwi Purée	Lemon Rosemary Syrup

COPA Y CARAFE

Red or White Sangria	
↳ By the glass	9
Carafe	35
Shandy Porron	
Beer & Rosemary Lemonade	16

SPARKLING

Philippe Gonet, Blanc de Blanc Brut 'Signature' Chardonnay <i>Champagne, France</i>	glass..... 23	bottle 375ml..... 45
Biutiful, Cava Brut Nature NV 80% Macabeo/20% Chardonnay <i>Penedés, Spain</i>	glass..... 9	bottle..... 35
Mont Marcal, Cava Rosado Brut NV Trepal <i>Penedés, Spain</i>	glass..... 14	bottle..... 52

WHITE

Broadbent Selections, Vinho Verde 2016 Loureiro/Trajadura/Pedema <i>Minho, Portugal</i>	glass..... 8	bottle..... 32
Nosis, Buil & Giné 2016 Verdejo <i>Rueda, Spain</i>	glass..... 10	bottle..... 36
Morgadio 2017 Albariño <i>Rias Baixas, Spain</i>	glass..... 14	bottle..... 48
Schloss Gobelsburg 2017 Grüner Veltliner <i>Kompal, Austria</i>	glass..... 11	bottle..... 40
Mönchhof Estate 2016 Riesling <i>Mosel, Germany</i>	glass..... 11	bottle..... 42
Buena Vista Private Reserve 2013 Chardonnay <i>Sonoma County, California</i>	glass..... 19	bottle..... 69

ROSÉ

Bodegas Godelia 2014 Mencia <i>Bierzo, Spain</i>	glass..... 8	bottle..... 30
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HALF BOTTLES

Half Bottles Available
Please Inquire

RED

Bouchard Aisé & Fils Bourgogne 2016 Pinot Noir <i>Burgundy, France</i>	glass..... 13	bottle..... 48
Viña Herminia 2015 Tempranillo <i>Rioja, Spain</i>	glass..... 10	bottle..... 36
Manos Negras 2014 Malbec <i>Mendoza, Argentina</i>	glass..... 14	bottle..... 50
Giné Giné, Buil & Giné 2012 Garnacha/Cariñena <i>Priorat, Spain</i>	glass..... 12	bottle..... 40
Teso La Monja, "Romanico" 2015 Tinta de Toro <i>Toro, Spain</i>	glass..... 14	bottle..... 50
Buena Vista 2015 Cabernet Sauvignon <i>Napa Valley, California</i>	glass..... 23	bottle..... 80

CORDIALS

Priorat Nature, Buil & Giné Sweet Vermut <i>Catalonia, Spain</i>	glass..... 8	China China Amer Bitter <i>Vivieu, France</i> glass..... 10
Destilerias Acha Pacharán <i>Sierra de Orduña, Spain</i>	glass..... 9	Montenegro Amaro, <i>Italy</i> glass..... 10
Elena Borra De Costigliole Chamomile Grappa <i>Piedmonte, Italy</i>	glass..... 12	Fernet-Branca Amaro Bitters <i>Milan, Italy</i> glass..... 8

DESSERT

Neige Première NV Apple Ice Wine <i>Québec, Canada</i>	glass..... 13	bottle 375ml..... 50
Blandy's, Malmsey 10 year Malvasia <i>Madeira, Portugal</i>	glass..... 9	bottle 500ml..... 32
Lustau San Emilio Pedro Ximénez <i>Jerez, Spain</i>	glass..... 10	bottle..... 56
Oremus, Late Harvest Tokaji 2015 Furmint <i>Tokaji, Hungary</i>		bottle 500ml..... 50

HAPPY HOUR

From 5pm-6:30pm & 11pm-Close

House Red/White Wine...6

↳ 50% Off on Selected Items ↳

SHERRY

Manzanilla Orleans Borbon, Palomino Fino <i>Sanlúcar de Barrameda, Spain</i>	glass..... 8	bottle..... 24
Palo Cortado Lustau, Peninsula, Palomino Fino <i>Jerez, Spain</i>	glass..... 7	bottle..... 48
Oloroso Lustau, Don Nuño, Palomino Fino <i>Jerez, Spain</i>	glass..... 7	bottle..... 48



BEER

Bottled Beer

Estrella Damm Daura Lager (GF), Spain	6
↳ Stella Artois Lager, Belgium	6
↳ Miller High Life Lager, Wisconsin	4
Boulevard Ginger-Lemon Radler, Missouri	7
Stillwater Insetto Wild Ale, Maryland	8
Novo Brazil Samba Haze IPA, California	8
Brasserie Dupont Saison, Belgium	11
Weihenstephaner Hefe Weissbier, Germany	9
Belching Beaver Peanut Butter Milk Stout, California	8
Samuel Smith's Organic Apple Cider, England 18oz	12
Erdinger Weissbier Non-Alcoholic, Germany	6

