



CHILLED TAPAS

Gazpacho [chilled tomato-cucumber soup, croutons, cilantro & avocado garnish] <small>can be made VGN</small>	9
Apple Manchego Salad [green apple, Manchego cheese, smoked almonds, cilantro, lightly dressed] GF VGT <small>can be made VGN</small>	11
Tomato Bread [tomato, garlic, sherry vinegar, parsley] add Manchego Cheese +2, Serrano Ham +4 <small>can be made VGN</small>	9
Artichoke Toast [hearts, aioli, basil, parsley, red pepper, chili oil] VGT <small>can be made VGN</small>	10.5
Golden Beet Salad [roasted beet carpaccio, spring greens, red onion, orange, walnut, goat cheese, citrus vin] GF VGT <small>can be made VGN</small>	12
Ceviche of Shrimp ^o [shrimp, lime, tomato, red onion, avocado, jalapeño, cilantro, crispy corn tortilla]	14
Tuna Tartare ^o [marinated ahi tuna, avocado, sesame dressing, taro chips]	14
Firefly* Salad [brussels sprouts, spinach, romaine, sliced almond, dried cherry, blue cheese, sherry vin] GF VGT <small>can be made VGN</small>	12
Plate of Serrano Ham & Manchego Cheese [Fermin Serrano, tomato bread, manchego cheese & Marcona almonds]	18
Avocado Toasties [toasted focaccia, mashed avocado, lemon, pesto marinated heirloom tomato] VGN	11

HOT TAPAS

Stuffed Dates [bacon-wrapped, smoked almond, red wine reduction, chili oil, blue cheese] <small>can be made GF</small>	9.5
Padron Peppers [flash-fried, lemon & a touch of salt; most are mild!] VGN <small>can be made GF</small>	11
Tortilla a la Española [THE classic Spanish dish; potato, onion & egg w/red pepper vinaigrette] GF VGT	11
Pan-Roasted Brussels Sprouts [flash fried w/ romesco sauce, slivered almonds] VGN <small>can be made GF</small>	12
Tomato Basil Soup [with mini grilled-brie sandwich] VGT <small>can be made GF</small>	9.5
Patatas Bravas [roasted red potatoes, aioli, spicy tomato jam] <small>can be made GF</small> VGT VGN	9
Firefly* Fries [parmesan, herbs, aioli, salt and pepper] <small>can be made GF</small> VGT VGN	9.5
Baked Goat Cheese [goat and garlic cream cheese, tomato sauce, pesto, toasted baguette] VGT <small>can be made GF</small>	12
Spicy Beef Salad [filet mignon, orange-soy dressing, pickled ginger, romaine, salsa verde]	13
Manchego Mac 'n' Cheese [baked w/baby shells, tomato-pepper relish] VGT	9.5
Tierra y Mar Skewers [grilled shrimp, filet mignon ^o , chorizo sausage, salsa verde, chili oil] GF	14
Stuffed Peppers [Spanish piquillo peppers, fresh mozzarella, garlic cream cheese, tomato sauce, fried onions] VGT <small>can be made GF</small>	12
Heart of Palm "Crab Cakes" [hearts of palm, bell peppers, onion, Old Bay seasoning, vegan mustard aioli] VGN	12

SEAFOOD TAPAS

Firefly* Fish Sticks [filets of cod, Japanese breadcrumbs, spicy tartar sauce]	12
Baked Cod [lemon, garlic, butter, fried onions] <small>can be made GF</small>	14
Shrimp Tempura [tempura/beer battered, ponzu sauce]	14
Fried Calamari [spicy tartar sauce]	14
Pulpo Asado [grilled Spanish octopus, potato, paprika vinaigrette, grilled lemon, chili oil] <small>can be made GF</small>	15
Pan-seared scallops [piquillo pepper-potato puree, herb oil, parsley] GF	14
Steamed Mussels [white wine, tomato, garlic, saffron herb crostini] <small>can be made GF</small>	14
Chorizo Clams [peppers, tomato, chorizo, white wine, herb crostini] <small>can be made GF</small>	14
Ahi Tuna Skewers ^o [mango, basil, ginger-soy glaze, salsa verde]	14
Camarones a la Diabla [shrimp in a sweet and spicy sauce] <small>can be made GF</small>	14
Camarones al Ajillo [shrimp in lemon, garlic, olive oil, red pepper flakes] <small>can be made GF</small>	14
Scallops "Escargots" [scallops baked in garlic-herb butter] <small>can be made GF</small>	14

MEAT & POULTRY TAPAS

Albondigas [beef meatballs in sherry tomato sauce, parmesan, roasted tomato]	9.5
Empanadas [pastry stuffed w/roast pork, red pepper cream cheese, w/ salad, aioli]	9.5
Chicken Tinga Empanadas [pastry stuffed w/ braised chicken breast w/ chili-lime crema, small salad]	9.5
Ham & Cheese Croquetas [Serrano ham, Manchego cheese, aioli]	9
Steak and Mushroom Skewers ^o [grilled filet, roast garlic cream, red wine reduction] GF	14
Chicken Skewers [mojo-rojo glazed, roast garlic cream] GF	10.5
Serrano Sliders ^o [2 mini burgers w/ Serrano ham, bleu cheese, aioli, fried onions]	11
Lamb Chops ^o [red wine reduction, sauteed carrots, zucchini, red pepper cut julienne with garlic] GF	16
Petite Filet ^o [mini filet mignon, herb cheese, roasted potato, mushrooms, spinach, red wine sauce, fried onions] <small>can be made GF</small>	16
Babyback Ribs [pork, mango BBQ sauce] GF	15
Steak y Papas ^o [sliced filet mignon w/ piquillo puree, red wine reduction] GF	15

PAELLAS

[Serves 2-4 people]

VEGGIE

[artichoke, peppers, tomato, mushrooms] 32 GF VGN

CHICKEN & MUSHROOM

[chicken, wild mushrooms, veggies] 36 GF

SEAFOOD

[shrimp, mussels, clams, calamari, veggies] 42 GF

MIXED

[shrimp, mussels, clams, calamari, chicken, chorizo, veggies] 42 GF

All paellas are cooked to order.
Please expect a 40-minute cook time.
Add or subtract ingredients to taste.

DESSERTS

Caramel Flan [with almond tuille cookie, berries] <small>can be made GF VGT</small>	9
Sorbet of the Day [berries, almond tuille cookie] GF VGN	9
Chocolate Cherry Bread Pudding [served warm with sangria reduction sauce, topped with vanilla gelato] VGT	10
Mini Passion Fruit Cheesecakes [honey-passion fruit reduction, fresh whipped cream and strawberries] VGT	10
Chocolate Tres Leches [chocolate cake soaked in "3 milks" and chocolate liqueur, chocolate shavings, berries] VGT	10
Flourless Chocolate Cake [bittersweet chocolate, fudge and raspberry sauces, topped with vanilla gelato] GF VGT	10
Churros [filled with dulce de leche cream, warm chocolate, vanilla ice cream, strawberries] VGT	10
Vanilla Gelato [w/ berries, almond tuille cookie, dark & white chocolate shavings] VGT	9

AFTER DINNER

Carajillo Dream

[Licor 43, Espresso, Espresso Cacao foam] 16

White Dream Chocolate Martini

[white chocolate liquor, Casamigos Reposado, Creme de Cacao, raspberry] 16

Cordials

Amaretto Disaronno 11
Amaro Montengro
Aperol
Campari
Bailey's
Grand Marnier
Kahlúa
Licor 43
Solerno
St. Germain
Del Maguey Crema de Mezcal

Cognac/ Brandy/ Jerez

Hennessy VS 13
Gran Duque 16
Dow's 10 year 11
Dow's Fine White Port 11
Lustau Pedro Ximénez 11
Fonseca Bin No. 27 11

COFFEE & TEA

syrops +\$1 [vanilla, caramel, hazelnut, sugar free vanilla]

Black Coffee	4.5
Café Latte	6
Cappuccino	6
Cold Brew - Dark Moon Coffee LOCAL	5.5
Americano	5
Cortado	5
Double Espresso	6.5
Hot Chocolate	6
Hot Tea	5
SPECIALTY COFFEE roasted by Dark Moon in LV	
Mocha	7
Lavender Latte	7
Matcha Latte	7
Tarta de Santiago	
[almond syrup latte w/ powdered sugar]	7

SOFT DRINKS 3.95

Coke
Diet Coke
Coke Zero
Sprite
Iced Tea
Ginger Ale
Dr. Pepper
Lemonade

GF - gluten free VGT - vegetarian VGN - vegan

*Please inform us of any allergies or dietary restrictions.
Our butter contains roasted almonds and honey

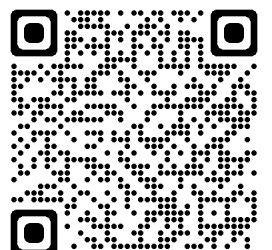
° Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs
may increase the risk of food-borne related illness

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

No split checks

SCAN ME

LET'S
GET
SOCIAL



SANGRIA*

GLASS - 13 PITCHER - 36

RED, WHITE, OR SPARKLING

Made from wine, fresh fruit and brandy, marinated for 3 days

MOJITOS*

TRADITIONAL - 12 PITCHER - 34
FLAVORED - 13 PITCHER - 36

STRAWBERRY, CUCUMBER, PASSION FRUIT

Bacardi Bump - by the glass +3 / pitcher +15

INFUSED VODKA*

Made in house with premium vodka, a variety of berries, lychees and mandarin oranges

SHOT 10

ROCKS 12

MARTINI 16

HOUSE COCKTAILS*

Buzzed Bunny

Your choice of chipotle infused tequila or MalaSanta Mezcal, fresh carrot/ lemon, honey

Fly* Margarita

Casamigos Blanco or MalaSanta Mezcal, Grand Marnier, lime

+3 Casamigos Reposado

+1 Hibiscus, Guava, Passion Fruit, Blood Orange

La Paloma

Casamigos Blanco, Fever Tree Grapefruit, chipotle & blood orange salt rim

+3 Casamigos Reposado

Juju Spritz

MalaSanta Mezcal or Casamigos Blanco +3, serrano, honey, citrus, strawberry, cucumber, topped with cava

Spiced Mezcal Sour

Malasanta Mezcal, lime & lemon, strawberry, serrano syrup, egg whites, and jalapeno with dehydrated strawberry, sugar and tajin rim

The New Girl

House infused berry vodka, serrano pepper

Firefly* Mule

Tito's, brown sugar, lime, grapefruit, ginger beer

Fly* Tai

Diplomatico Rum, pineapple, orgeat, jamaica, lime, float of Rosé S'il Vous Plaît

Sin City

Jameson, Lemon Juice, Simple Syrup, Raspberry Puree, Egg whites.

Bourbon Guava Basil

Bulleit Bourbon, guava, basil, honey

Carajillo Dream

Licor 43, Espresso, Espresso Cacao foam

BEER*

DRAFT*

12 | 16oz

Hijos de Rivera, Estrella Galicia Especial, Lager - 5.5% ABV

Hijos de Rivera, 1906 Reserva, Amber - 6.5% ABV

Grupo Modelo, Modelo Especial, Lager - 4.5% ABV

Stella Artois, Premium Lager - 5% ABV

Firestone Walker Brewing, 805, Blonde Ale - 4.7% ABV

Golden Road Brewing, Mango Cart, Wheat Ale - 4% ABV

Able Baker Brewing, Atomic Duck, IPA - 7% ABV LOCAL

Tenaya Creek Brewery, Bonanza Brown Ale - 5.6% ABV

Ask your server for our rotation draft

BOTTLED*

Schofferhofer, Grapefruit Hefeweizen - 2.5% ABV 9

Michelob Ultra, Light Lager - 4.2% ABV 9

Reissdorf Kölsch, German Kölsch - 4.8% ABV 9

Heineken Zero, N/A - 0.5% ABV 8

GIN & TONICS*

16



The G & T

Spanish gin, Aperol, fresh cucumber, herbs, Fever Tree Mediterranean tonic water

Rosita Gin & Tonic

Spanish gin, strawberry, lychee, and raspberry infused gin w/ agua de rosa

• Grapefruit, rose petals, Fever Tree Mediterranean tonic water



DE PORTUGAL

Porto & Tonic

Dow's fine white porto from Duoro Valley

• Lemon, blackberry, Fever Tree Mediterranean tonic water

OLD FASHIONED*

16

Old Fashioned de la casa

Bulleit Bourbon, Demerara, citrus oils, bitters

Oaxacan Old Fashioned

MalaSanta Mezcal, Demerara, citrus oils, bitters

Hibiscus Rye Old Fashioned

Bulleit Rye, hibiscus, carpano antica, orange bitters

MOCKTAILS*

12

Guava Basil

Muddled basil, guava, lemon, honey

Lychee Mule

Lychee, lemon, ginger beer

Don't Berry Be Happy

Hibiscus, blackberry, lemon

Passion Fruit Mojito

LIQUOR*

TEQUILA

Casamigos Blanco	13
Casamigos Reposado	14
Casamigos Añejo	17
Campo Azul	13
Clase Azul Reposado	33
Clase Azul Añejo	55
Dobel Diamante	14
Don Julio 70	23
Don Julio 1942	33
Dos Artes Plata	25
Dos Artes Añejo RE	50
Dinastia Real Añejo	35
Dinastia Real Extra Añejo	50
Dos Caras Plata	18
Dos Caras Reposado	25
Dos Caras Añejo	35
José Cuervo	
Reserva de la Familia	35

MEZCAL

400 Conejos	11
Del Maguey Vida	13
Del Maguey Crema de Mezcal	13
MalaSanta Espadin	12
MalaSanta Ensamble	20
MalaSanta Cuishe	22
MalaSanta Tepextate	25
Yuu Baal Pechuga	20
Yuu Baal Tobala	27

BOURBON & WHISKEY

Angel's Envy	13
Basil Hayden	13
Bulleit Bourbon	11
Bulleit Rye	11
Crown Royal	11
Jack Daniel's	11
Jameson	11
Maker's Mark	11
Two Bitch Bourbon	14
Small Batch Bite	

RUM

Bacardi	11
Captain Morgan	11

Coconut Rum	11
Diplomático 12 year	12

CACHAÇA

Novo Fogo	12
-----------	----

SCOTCH

Johnnie Walker Black	12
Johnnie Walker Blue	40
Lagavulin 16 year	28
Macallan 15 year	30
Macallan 18 year	40

VODKA

Tito's	12
Prairie Cucumber	11
Kettle One	13
Grey Goose	13
Grey Goose Essences	12

Watermelon & Basil
Strawberry & Lemongrass
White Peach & Rosemary

GIN

Bombay Sapphire	13
Hendricks	14
Empress 1908	11
BCN Gin	11
Tanqueray	11

COGNAC/BRANDY/JEREZ

Dow's 10 year	11
Dow's Fine White Porto	11
Lustau Pedro Ximénez	11
Fonseca Bin No.27	11
Hennessy VS	13
Gran Duque	16

CORDIALS

Amaretto Disaronno	11
Amaro Montengro	11
Aperol	11
Bailey's	11
Campari	11
Grand Marnier	11
Kahlúa	11
Licor 43	11
St. Germain	11

WINE*

by the glass

WHITE

	6oz	9oz	Bottle
Broadbent, Vinho Verde, Portugal	11	16	44
Harken, Chardonnay, CA	11	16	44
Kentia, Albariño	11	16	44
Bodegas Muga, Rioja Blanco, Spain	15	21	60
JIJJI, Chenin Blanc, Argentina	15	21	60
Casa Magoni, Chardonnay, México	17	24	68

RED

	6oz	9oz	Bottle
Sean Minor, Cabernet Sauv, CA	11	16	44
Protocolo, Dominio de Eguren, Tempranillo, Spain	11	16	44
Sierra Salinas, Monastrell, Spain	12	17	48
La Crema, Pinot Noir, CA	15	21	60
Breca, Garnacha, Spain	16	22	64
Prado Rey Finca, Crianza, Spain	16	22	64
Corriente, Bodega Lanzaga, Rioja Blend, Spain	18	24	72
Antidoto, Tempranillo, Spain	18	24	72

ROSE

	6oz	9oz	Bottle
Rosé S'il Vous Plaît, Rosé, France	12	17	48

SPARKLING

	6oz	9oz	Bottle
Prosecco	12	16	44
Luccio, Moscato d'Asti, Italy	12	16	44

WINE*

by the bottle

Ask your server about our featured wines

Santa Carolina, Chardonnay, Chile	60
Jermann, Pinot Grigio, Italy	70
Whitehaven, Sauvignon Blanc, New Zealand	60
Saint Clair, Sauvignon Blanc, New Zealand	70
Heritage, Cabernet Sauvignon, Washington	65
Peju, Cabernet Sauvignon, Napa Valley, CA	95
Lola, Cabernet Sauvignon, Napa Valley	100
Emilio Moro, Ribera del Duero, Tempranillo, Spain	80
Prado Rey de Adaro, Tempranillo, Spain	80
Bluegray, Red Blend, Spain	65
Alvaro Palacios, Camins del Priorat, Red Blend, Spain [Grenache, Carignan, Syrah]	85
LZ, Bodega Lanzaga, Rioja Blend	85
Lanzaga, Bodega Lanzaga, Rioja Blend	100
Dona Paula Estate, Malbec, Argentina	60
Clos des Fous, Pinot Noir, Chile	60
Twomey Cellars by Silver Oak, Pinot Noir, CA	100
Juvé & Camps, Cava - Spain	45
Juvé & Camps, Rosé, Spain	45
Veuve Clicquot, Champagne Brut - France	125

WINE WEDNESDAY - BOTTLES 50% OFF (under \$100)

FLIGHTS

15

2oz POUR OF EACH

FLIGHT #1

Corriente Tempranillo, Garnacha, Graciano
LZ Tempranillo, Garnacha, Graciano
Lanzaga Tempranillo, Garnacha, Graciano

FLIGHT #2

Casa Magoni, Chardonnay, México
Bodegas Muga, Rioja Blanco, Spain
Broadbent Vinho Verde, Portugal

FLIGHT #3

Harken, Chardonnay, CA
La Crema, Pinot Noir
Sean Minor, Cabernet

HAPPY HOUR*

MON-FRI 4PM-6PM

SANGRIA*

Red, White, or Sparkling
Glass 9 • Pitcher 27

WELL DRINKS*

9

WINE*

8

House Red and White

BEER*

7

Modelo Especial
Atomic Duck

COCKTAILS*

10.5

Firefly* Mule
House Vodka, brown sugar, lime, grapefruit, ginger beer
The New Girl
House infused berry vodka, serrano pepper
Fly* Margarita
House Tequila or Mezcal, Grand Marnier, lime
+1 Hibiscus, Guava, Passion Fruit, Blood Orange
La Paloma
House Tequila, Fever Tree Grapefruit, chipotle & blood orange salt rim

One drink per person at a time, please?

TAPAS*

7

Stuffed Dates
Artichoke toast
Firefly* Fries
Ham & Cheese Croquetas
Albondigas
Tomato Bread (plain)
Flan



BRUNCH



PANCAKES AND SUCH

served with fresh berries, butter, whipped cream, real maple syrup

Lemon-Ricotta Pancakes [with mama's housemade blueberry compote]	13.95
Brioche French Toast [stuffed with almond custard & fresh berries, sliced almonds]	13.95
Pancakes or Waffles	12.95

EGGS°

served with roasted red potatoes

3 any style [your choice of sausage, bacon or ham, choice of toast] <small>can be made GF VGT</small>	14.95
Firefly Omelette [red piquillo pepper, mushrooms, spinach, chorizo, goat cheese, sherry tomato sauce] <small>can be made GF VGT</small>	15.95
Breakfast Burrito [scramble, pico, avocado, steak, cheddar, chorizo, salsa verde, chili crema]	15.95

BENNIES°

served with roasted red potatoes

Firefly* [mixed paella cake, piquillo pepper hollandaise]	15.95
Veggie [sauteed spinach, tomato, avocado, piquillo pepper hollandaise, fresh herbs] <small>can be made VGN</small>	15.95
Traditional [ham, piquillo pepper hollandaise, fresh herbs]	15.95

BYOO

15.95

build your own omelette

- spinach
- artichoke
- tomato
- mushrooms
- jalapenos
- avocado +2
- roasted red pepper
- manchego cheese +1
- cheddar cheese
- ham +2
- bacon +2

Pick 4 any additional \$1 per item

SPECIALTIES

Avocado Toasts [multigrain bread, 2 poached eggs, microgreens, chili oil]	12.95
Chilaquiles [tortilla chips tossed in red or green salsa w/ crema, red onion, cilantro, avocado and your choice of egg°] <small>add chicken +3 or steak° +5 GF VGT</small>	14.95
Huevos Rancheros [corn tortilla, refried beans, eggs, cotija cheese, ranchero sauce]	14.95
Steak & Eggs° [petit filet mignon grilled to temp, 2 eggs any style]	22.95

SIDES

bacon°	fruit	two eggs°	4
toast [white, wheat, sourdough] w/ butter & jam	roasted red potatoes	sausage links°	

BRUNCHIE DRINKS

Bottomless Mimosas 23 [2hrs] • *VIP Bottomless 29 [2hrs]

*Sangria [Red, White, or Sparkling]	glass 13 pitcher 36
*Mimosa	12
*Bloody Mary	13
*Aperol Spritz	13
*Michelada [Modelo Especial or Mango Cart] +3 mezcals shot	13

BUILD YOUR OWN BRUNCHIE DRINKS FLIGHT

Sangria [Red, White or Sparkling]	<small>[choose 5]</small> 50
Mimosa	
Bloody Mary or Bloody Maria	
Aperol or Valencia Spritz	
Michelada [Mango Cart or Modelo]	
Fly* Margarita [flavored +1]	
La Paloma	
Gin & Tonics [G&T, Rosita or Porto Tonic]	

COFFEE

Black Coffee	4.5
Café Latte	6
Cappuccino	6
Cold Brew - Dark Moon Coffee LOCAL	5.5
Americano	5
Cortado	5
Double Espresso	6.5
Hot Chocolate	6
Hot Tea	5.5

SPECIALTY COFFEE

roasted by Dark Moon in LV

Mocha	7
Lavender Latte	7
Matcha Latte	7
Tarta de Santiago [almond syrup latte w/ powdered sugar] syrups +\$1	7

[vanilla, caramel, hazelnut, sugar free vanilla]

A LITTLE PARTY NEVER KILLED NOBODY...

Mimosa Flight	40
[orange, cranberry, grapefruit, hibiscus, pineapple]	
Mamma Mia!	45
[Aperol Spritz Tower]	

GF - gluten free VGT - vegetarian VGN - vegan

*Please inform us of any allergies or dietary restrictions. Our butter contains roasted almonds and honey

° Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food-borne related illness

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

No split checks

BRUNCH TAPAS



CHILLED TAPAS

Gazpacho [chilled tomato-cucumber soup, croutons, cilantro & avocado garnish] <small>can be made VGN</small>	9
Apple Manchego Salad [green apple, Manchego cheese, smoked almonds, cilantro, lightly dressed] <small>GF VGT can be made VGN</small>	11
Tomato Bread [tomato, garlic, sherry vinegar, parsley] <small>add Manchego Cheese +2, Serrano Ham +4 can be made VGN</small>	9
Artichoke Toast [hearts, aioli, basil and parsley, red pepper, chili oil] <small>VGT can be made VGN</small>	10
Golden Beet Salad [roasted beet carpaccio, spring greens, red onion, orange, walnut, goat cheese, citrus vin] <small>GF VGT can be made VGN</small>	12
Ceviche of Shrimp ^o [shrimp, lime, tomato, red onion, avocado, jalapeño, cilantro, crispy corn tortilla]	14
Tuna Tartare ^o [marinated ahi tuna, avocado, sesame dressing, taro chips]	14
Firefly* Salad [brussels sprouts, spinach, romaine, sliced almond, dried cherry, blue cheese, sherry vin] <small>GF VGT can be made VGN</small>	12
Plate of Serrano Ham & Manchego Cheese [Fermin Serrano, tomato bread, manchego cheese & Marcona almonds]	18
Avocado Toasties [toasted focaccia, mashed avocado, lemon, pesto marinated heirloom tomato] <small>VGN</small>	11

HOT TAPAS

Stuffed Dates [bacon-wrapped, smoked almond, red wine reduction, chili oil, blue cheese] <small>can be made GF</small>	9.5
Tortilla a la Española [THE classic Spanish dish; potato, onion & egg w/red pepper vinaigrette] <small>GF VGT</small>	11
Tomato Basil Soup [with mini grilled-brie sandwich] <small>VGT can be made GF</small>	9.5
Patatas Bravas [roasted red potatoes, aioli, spicy tomato jam] <small>can be made GF VGT VGN</small>	9
Firefly* Fries [parmesan, herbs, aioli, salt and pepper] <small>GF VGT can be made VGN</small>	9.5
Baked Goat Cheese [goat and garlic cream cheese, tomato sauce, pesto, toasted baguette] <small>can be made GF VGT</small>	12
Manchego Mac 'n' Cheese [baked w/baby shells, tomato-pepper relish] <small>VGT</small>	9.5
Tierra y Mar Skewers [grilled shrimp, filet mignon ^o , chorizo sausage, salsa verde, chili oil] <small>GF</small>	14

SEAFOOD TAPAS

Camarones a la Diabla [shrimp in a sweet and spicy sauce] <small>can be made GF</small>	14
Camarones al Ajillo [shrimp in lemon, garlic, olive oil, red pepper flakes] <small>can be made GF</small>	14
Scallops "Escargots" [scallops baked in garlic-herb butter] <small>can be made GF</small>	14

MEAT & POULTRY TAPAS

Albondigas [beef meatballs in sherry tomato sauce, parmesan, roasted tomato]	9.5
Chicken Tinga Empanadas [pastry stuffed w/ braised chicken breast w/ chili-lime crema, small salad]	9.5
Ham & Cheese Croquetas [Serrano ham, Manchego cheese, aioli]	9
Steak and Mushroom Skewers ^o [grilled filet, roast garlic cream, red wine reduction] <small>GF</small>	14
Chicken Skewers [mojo-rojo glazed, roast garlic cream] <small>GF</small>	10.5
Serrano Sliders ^o [2 mini burgers w/ Serrano ham, bleu cheese, aioli, fried onions]	11
Babyback Ribs [pork, mango BBQ sauce] <small>GF</small>	15

DESSERTS

Caramel Flan [with almond tuille cookie, berries] <small>VGT can be made GF</small>	9
Sorbet of the Day [berries, almond tuille cookie] <small>GF VGN</small>	9
Chocolate Cherry Bread Pudding [served warm with sangria reduction sauce, topped with vanilla gelato] <small>VGT</small>	10
Mini Passion Fruit Cheesecakes [honey-passion fruit reduction, fresh whipped cream and strawberries] <small>VGT</small>	10
Chocolate Tres Leches [chocolate cake soaked in "3 milks" and chocolate liqueur, chocolate shavings, berries] <small>VGT</small>	10
Churros [filled with dulce de leche cream, warm chocolate, vanilla ice cream, strawberries] <small>VGT</small>	10
Vanilla Gelato [w/ berries, almond tuille cookie, dark & white chocolate shavings] <small>VGT</small>	9

GF - gluten free

VGT - vegetarian

VGN - vegan

*Please inform us of any allergies or dietary restrictions.
Our butter contains roasted almonds and honey

^o Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food-borne related illness

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