



Tonics

Membrillo \$17

Aviation Gin, Napa Lemon, Bay Laurel, Juniper, Fever Tree Mediterranean Tonic

Exploración \$17

Tanqueray Rangpur Gin, Kumquat, Kaffir Lime, Basil, Fever Tree Mediterranean Tonic

Sevilla \$17

Tanqueray Sevilla Gin, Mandarin, Rosemary, Oregano, Cinnamon, Fever Mediterranean Tree Tonic

Almeria \$17

Nolets Gin, Strawberries, Ginger Cordial, Lillet Blanc, Caraway, Fever Tree Indian Tonic

Botanico \$17

Ketel One Cucumber Mint Vodka, Butterfly Pea Flower, Chamomile, Elderflower Tonic, Lemon Air

Cócteles de La Casa

Sangria Catalan \$13

Vino Blanco, Pisco, Sonoma Pear, Chamomile, Rosemary, Cardomon

Sangria de Toro \$13

Tempranillo de Toro, Hennessy VS, Berry Shrub, Chai, Lemon, Mint

Rebujito \$12

Manzanilla Sherry, Lemon, Orange Cinnamon Cordial, Seltzer

Pina Colada "Milagro 1981" \$15

Bacardi Rum, House Toasted Coconut Cream, Fresh Pineapple, Canela, Asi es....

Mayor's Club Martini \$17

Belvedere Vodka, Atxa Vermouth, "Freezer Cold", Blue Cheese Stuffed Olives

Granada Salt Air Margarita \$15

Mezcal Union, Camarena Tequila Plata, Pomegranate, Orange Scented Agave, Lime, Mallorcan Salt "Air"

Nuez del Tio \$16

Sazerac Rye, Walnut, Star Anise, Thyme, Orange Cacao Bitters

Negroni "Royale" \$16

Nolet's Gin, Dolin Vermouth, Campari, Orange Brulée

Bomba Carajillo \$17

Mezcal Union, Camarena Tequila Plata, Licor 43, Cold Brew, "Bomba" Horcata Espuma



Cocina

Pan con Tomate \$8

Crushed Summer Tomato, Garlic, Spanish Olive Oil,
Grilled Acme Ciabatta

Chorizo Manchego \$17

Palacios Chorizo, 3mo Manchego Cheese, Membrillo,
Grilled Acme Ciabatta

Ensalada de Tomate \$16

Heirloom Tomatoes, Sherry Vinegar,
Maldon Sea Salt

Tortilla de Papa \$14

Organic Eggs, Confit Potatoes & Onions,
Roasted Garlic Puree, Smokey Tomato

Hongos de Jerez \$13

Wild Mushrooms, Olorosso, Sherry, Thyme

Gambas "San Lucar" \$20

Wild Prawns, Garlic, Lemon, Chili Arbol

Bistec "Costa Brava" 38

Herb Marinated Grass Fed Beef, Sherry Mushrooms