LUNCH
Bread Service, Salads & Soup

**Iced Seafood Tower for Two** Whole Maine lobster, jumbo prawns, oysters with brandied trout roe

Alaskan king crab, tuna tartare, jumbo lump blue crab  GF on request  A.Q.-

**Grilled Noble Bread** Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade & fresh basil pesto  9.95-

**Organic Beet Salad** Goat cheese, apples, dried fruit, berries, candied pecans, balsamic-pomegranate infusion  19-

**Mediterranean Burrata Salad:** tomatoes, fresh basil, avocado, fig, prosciutto, aged balsamic, sea salt, Tuscan toast  27

**Greek Salad:** Heirloom tomatoes, marinated olives, greens, cucumber, feta cheese, peppers, onions, red wine vinaigrette  19-

**Mâche Salad** baby arugula, black pepper, Parmesan, lemon & olive oil  15-

Add fish of the day or grilled chicken additional  *AQ

**Soup of the day**  14-

**Chef’s Lunch Specials**

**Fabada** – Spain’s equivalent of cassoulet (sometimes contains pork), ask your server  26-

**Basque Style Kobe Beef Sliders** – white cheddar, banana peppers, brava aioli  24-

**Bocadillo Besties** – Traditional crusty bread sandwiches  *AQ

**Low Carb / Keto Lunch / Spanish Spice-Rubbed Chicken / Mint Chimichurri**  32-  GF on request

**Daily Fresh Seafood Special**  *AQ

**Bruschetta Board**

**Classic Tuscan Toast:** Tomato-olive relish, garlic aged balsamic, fresh basil and Feta cheese

**Triple Cream Cheese**, apple chutney & Spanish iberico ham

**House Smoked Salmon**: red onions, preserved lemon, Mascarpone cheese, capers, fresh dill

**Foie Gras Mousse** with baked apples, pomegranate & fig jam

Choose any two or three  18.50 / 27.75-

**Tapas / Small plates / To Share**

**Spanish Meatballs** (Albondigas)  22-

**Spanish Octopus** (Pulpo Gallego) GF on request  22-

**Escargot Barcelona**: Spinach, tomatoes, roasted garlic  19-

**Spanish Garlic Shrimp** (Gambas Al Ajillo)  23-

**Crab-stuffed Piquillo Peppers** with Saffron Aioli  22-

**Bacon Wrapped Dates**, Goat Cheese & Almond  GF  18-

**Chilled Oysters** on the Half Shell: Branded trout roe  20-

**Jumbo Prawns Louie**: U-10 prawns  30-

**Pasta & Risotto**

**Cacio e Pepe**  33-

Chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle

**Creamy Brown-butter Gnocchi**  36-

Sundried tomatoes, spinach, shallots, sausage & cheese

**Pasta Puttanesca**  29-

Spicy tomatoes, olive oil, olives, boccalone, chili peppers, capers, garlic, pappardelle pasta

**Lobster Seafood Risotto**  72-

Aged acquerello rice, shrimp, octopus, daily fresh seafood,

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS INCLUDING BEEF, BURGERS, PORK, POULTRY, SEAFOOD, SHELLFISH OR EGGS*