

# CHARCUTERIE

*a la carte*

## CHEESE

SERVED WITH ACCOMPANIMENTS

**Manchego**, la mancha 9  
*aged 12 months, sheep's milk*

**Valdeón Blue**, leon region 8  
*rich blue cow & goat's milk*

**Mahón**, menorca 8  
*semi-soft cow's milk*

**Idiazabal**, navarre 8  
*smoked sheep's milk*

**Caña de Cabra**, murcia 8  
*soft bloomy edible rind*

## CHEF'S BOARD

*manchego, mahón, jamon serrano,  
chorizo, house pickled vegetables  
& seasonal preserves 29*

## CURED MEAT

SERVED WITH ACCOMPANIMENTS

**Spanish Chorizo** 9  
*chorizo in its most elegant form by fermin*

**Jamon Serrano** 8  
*18 month dry cured spanish ham*

**Lomo de Cerdo** 12  
*hard cured pork loin with sea salt & garlic*

**Salchichón de España** 11  
*spanish sausage with garlic & herbs*

**Duck Prosciutto** 10  
*duck breast cured with sea salt,  
peppercorns, garlic*

## SWEET

*plates*

**Turkish Spiced Cake**  
*orange coffee creme anglaise,  
ginger crumble 12*

**Baklava Cheesecake**  
*spices rose petal syrup, mixed nuts 12*

**Crème Catalana** 12

**Flourless Chocolate Torte** 12

## SMALL plates

**Asparagus Romesco**  
*jumbo grilled asparagus, romesco,  
feta cheese 12 V | GF*

**Garlic Shrimp**  
*garlic confit, white wine, barbari  
bread 18 MGF*

**Chickpea Hummus**  
*oven dried tomatoes, zhug,  
toasted barbari bread 13 MGF | VEGAN*

**GA Local Lettuces**  
*persian cucumbers, ricotta salata,  
black olive, heirloom tomatoes,  
shallot vinaigrette, barbari bread  
14 MGF | V*

**Patatas Bravas**  
*crispy fried cracked potatoes,  
spicy bravas sauce 11 V*

**Seared Halloumi**  
*pan seared greek style cheese,  
almond romesco, dried fruit  
chutney, spiced honey 11 V*

**PEI Mussels**  
*pork ndjua broth, charred spring  
onion, aromatic herbs 19 MGF*

## LARGE plates

**Harissa Chicken** *red lentils mujadara style, olives, almonds, onion compote 32 GF*

**Seafood Paella** *shrimp, clams, mussels, scallops, bomba rice, sofrito, chorizo,  
garlic aioli 47 GF*

**Majorcan Whole Fish** *kibbeh spiced roasted tomatoes, mixed greens,  
pine nuts, golden raisins 44 GF*

**Tallow Ribeye** *prime cut ribeye, pan-roasted brussels sprouts, baby carrots,  
red chermoula 45 GF*

**Seared Scallops** *yukon potato purée, baby turnips, spinach, ararat chile butter 34 GF*

**Grilled Lamb Sirloin** *red lentils, pearl couscous, caponata, shallot, garlic,  
fried leeks 43 GF*

V - Vegetarian GF - Gluten Friendly MGF - Modified Gluten Friendly VEGAN - 100% Plant Based

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE OF FOODBORNE ILLNESS

## COCKTAILS

### Blooms in Valencia

gin lane victoria pink gin, rose water, lychee, lemon, peychauds 15

### Sangria

#### GK Red -OR- Rosé Sangria 10

order a carafe to share 40

### Jardín Vert

roku gin, sumac, basil, lime, cucumber, tonic 16

### La Tortura

mezcal, watermelon, agave, lime, saline, habanero, bitters 15

### Gintonic (on draught)

ford's gin, exclusive gypsy tonic, dragonfruit, hibiscus, mint, lime 14

### Traveler's Oasis

hornitos reposado tequila, cantaloupe, basil, citric saline, lime 16

### 50 Shades of Purple

flower infused gin, passion fruit, lemon, cava 16

### Razzi Bone

bare bone vodka, fresh raspberry, lemon, orgeat 15

### Escopeta

maker's mark, sabroso cafe, licor 43 16

## ZERO PROOF

### Piña Fresca

pineapple, chili flake, lime, soda 9

### Conejitos

carrot, ginger, turmeric, honey, lemon, black pepper 9

### Liquid I.V.

fresh salted watermelon juice with lime 10

### Lyre's Prosecco

zero proof sparkling wine from the glera varietal 11

wine by the glass

## BUBBLES

Naveran Sparkling Rosé, cava, ES 13 | 60

Castillo Perelada, cava, ES 9 | 40

Zardetto, prosecco, veneto, IT 11 | 50

Nicolas Feuillatte Reserve Exclusive, brut, champagne, FR 25 | 187M

## WHITE/ROSÉ

Casa Rojo, sauvignon blanc, rueda, ES 11 | 44

Gerard Bertrand, gris blanc, rosé, pays, FR 14 | 56

Gotas de Mar, albariño, rias baixas, ES 14 | 56

Barone Montalto, pinot grigio, trapani, IT 11 | 44

Diora "La Splendeur du Soleil", chardonnay, monterey, CA 14 | 56

Schloss Vollrads, riesling, rheingau, DE 14 | 56

Torres, verdejo, rueda, ES 10 | 40

Mylonas, assyrtiko, olympos, GR 14 | 56

## RED

Neilson "64", pinot noir, santa barbara county, CA 13 | 52

Celistia, tempranillo-syrah, costers del segre, ES 13 | 52

Vina Cobos "Felino", malbec, mendoza, AR 14 | 56

Chateau Janicon, graves, bordeaux, FR 18 | 72

Guarda Rios, red blend, alentejo, PT 13 | 52

Sardon, tempranillo blend, castilla y leon, ES 15 | 60

Vina Alberdi, tempranillo, reserva, rioja, ES 15 | 60

Hedges, cabernet, syrah, merlot, columbia valley, WA 17 | 68

Marchesi di Barolo, barbera d'alba, piedmont, IT 16 | 64



## CANNED & BOTTLED BEER

Dogfish 90 Minute IPA 10

Left Hand Milk Stout Nitro 9

Lagunitas IPA 7

Hoegaarden 7

Peroni 7

## DRAFT BEER

Estrella Damm Spanish Lager 8

Scofflaw Pog Basement IPA 8