

Tapas Night

CREATIVE CUISINE AT SVAC

CHOICE OF ANY COMBINATION

3 FOR \$24 | 6 FOR \$39 | WHOLE MENU FOR \$75/PERSON

PAIRED WINE FLIGHT \$29 (4 TASTES)

RAW BAR

SCALLOP CRUDO Escabeche Vinaigrette DF GF

NEW ENGLAND OYSTERS Citrus Salsa DF GF

CHEESE

P'TIT BASQUE Quince, Olive Oil

MAHON Black Pepper Honey, Almonds

VEGETABLE

SALMOREJO Winter Tomato Gazpacho, Charred Asparagus

MARINATED OLIVES Orange, Thyme, Chilies DF GF

PATATAS BRAVAS Paprika Aioli DF GF

FRIED

ZA'ATAR ALMONDS Olive Oil DF GF

CROQUETTES Manchego and Chorizo

FRIED CHICKPEAS Aleppo DF

GRILLED

SOFRITO CURED SHRIMP Savory Orange Marmalade DF GF

SPANISH OCTOPUS Blistered Green Olives, Chili Oil DF GF

ROASTED

PORK & BEEF ALBONDIGA MEATBALLS Spicy Tomato Sauce

PAPRIKA DUSTED QUAIL Saffron Aioli DF GF

SWEET

CARAMEL FLAN Strawberries

BASQUE CHEESECAKE Candied Lemon

CINNAMON SUGAR CHURROS Chocolate Sauce

SPANISH WINES

Naveran Brut Nature Cava ◊ \$15 glass \$52 bottle

Nortico Albarinho ◊ \$12 glass \$40 bottle

Gaintza Tzakolina Rose ◊ \$15 glass \$52 bottle

Marques Murietta Rioja Reserva ◊ \$75 bottle

Siete Rioja Joven ◊ \$15 glass \$52 bottle

Carta da Fitapreta Tempranillo ◊ \$14 glass \$50 bottle

Pitchers of Red or White Sangria while they last ◊ \$29

