



Cava

NOCHE

COMPOSITIONS

Tabbouleh 7

red quinoa w/ mint and parsley tossed with cucumber, onion, heirloom tomatoes, bell peppers, fresh citrus + olive oil

Cara + Beet Salad 10

fresh citrus and roasted beets w/ avocado, roasted hazelnuts + lavender honey vinaigrette

Chorizo + Brussel Sprout Salad 8

shaved brussel sprouts, spanish chorizo vinaigrette, toasted pine nuts, golden raisins + chili flakes

THE SEA

Seared Scallops 15

ginger carrot puree + coconut lime nage

Thai Shrimp + Glass Noodle Jar 14

house made bone broth, thai herbs + vegetables w/ sambal

Roasted Harissa Cod 14

spiced tomato stew, roasted squash, toasted pistachios + fried crostini

Pulpo a la Gallega 14

grilled octopus, piquillo pepper puree, cilantro + chili oil w/ garlic potatoes

Aji Amarillo Tiradito 14

Sashimi grade salmon or yellowfin tuna w/ spicy citrus chili sauce

THE MEATS

Pork Rilette 12

chilled pork spread w/ cornichons, whole grain mustard + crostinis

Pamplona Chorizo Empanadas 10

avocado salsa

Mojo Pork and Plantain Tostones 10

braised garlic chili pork w/ plantain chips

Banderillas 10

marinated prime hangar steak + linguisa w/ spicy roasted garlic cilantro aioli

Ropa Vieja Arepas 10

braised beef w/ spicy tomato + pan fried masa cake

THE GROUND

Wild Mushroom Curry 9

organic wild mushrooms, spinach, crispy chickpeas, grilled garlic naan

Ajika Pide 14 Limited daily availability

spiced turkish bread w/ mozzarella, wild mushrooms + eggs

Fried Yucca 6

tossed w/ garlic chili mojo sauce

Pan con Tomate 6

crushed san marzano tomatoes + toasted telera bread

Harissa Cauliflower 7

Roasted w/ tzatziki + toasted pine nuts

Allow our service staff to describe the chef's special offerings that change nightly

FEATURED WINES

Anna Cororniu Cava
sparkling white with tropical notes 9

Moschofilero Boutari
light, crisp white
Greece 10

Matchbook Tempranillo
well balanced red
California 11

BEER 7

Estrella Damm Spain

Birra Dolomiti Italy

Alfa Lager Greece

WINE

Fleur De Mer Rose
medium bodied, elegant rose
France 10

Chateau St. Michelle Riesling
dry, crisp white
Washington 11

Snoqualmie Chardonnay
vanilla, toasted oak
Washington 10

Erath Estate Pinot Noir
supple, smooth
Oregon 13

Achaval-Ferrer Malbec
full bodied, juicy finish
Argentina 11

Sledgehammer Cabernet
juicy dark fruit and spice
California 11

COCKTAILS

Skins Cosmopolis 12
vodka, skins Liqueur, cranberry

Tequila Negroni 13
tequila, sweet vermouth, campari

House Sangria 9
Seasonal recipe