TABLA DE CORTA - 22

CHARCUTERIE
Served on a board with bershire pork charcuterie, parma prosciutto, artisanal cheeses & crackers

ARTISAN CHEESE & OLIVE PLATE - 19

SHAREABLES + SMALL PLATES

CHEF SOUP OF THE DAY - 8

BERENJENAS CON MILE – 14
Eggplant topped with caramelized pecans, goat cheese & local honey

CHARRED OCTOPUS SALAD GF – 19
Octopus, celery, chopped romaine, tomato, cucumber, roasted peppers, lemon-lime vinaigrette

BABY KALE SALAD GF – 13
Chevre (goat cheese), red onion, caramelized pecans, raspberry dressing.

ROASTED VEGETABLE SALAD GF – 15
Chef inspired root vegetables, chive pistue, lemon vinaigrette

GRAINS & GREENS – 15
Italian farro & baby kale, apples, candied pecans, goat cheese with roasted tomato vinaigrette

CAESAR – 12
Romaine, housemade croutons, topped with Boquerones (white anchovy), charred onion dust

ROASTED FRIED CAULIFLOWER GF – 14
Cauliflower topped with tso's sauce & DUE crema, chopped tomato & green onion

BLUE CHEESE CUCUMBER SALAD - 12
Seedless cucumber, crumbled blue cheese, red onions, tomato & balsamic dressing

BROCCOLI RABE & CHORIZO GF – 16
Broccoli rabe, spanish chorizo, garlic & EVOO

CRISPY CRUSTED OYSTERS – 14
Black pepper aioli, lemon oil, sea salt.

SWEET & SOUR TERYAKI FRIED CALAMARI - 16
Fried calamari topped with sweet & sour sauce, chopped tomato & green onion

BUFFALO MILK BURRATA & CURED HAM GF – 15
Truffle oil, roasted pepper coils, parmesan crisp, tomato & arugula

SHRIMP ALA AJILLO – 14
Pan seared shrimp, refried beans, white wine glaze, lemon aioli & toast points

PERUVIAN CEVICHE GF – 13
South American dish of mariated fish, aji amarillo, salsa criolla, shaved red onion, corriander, Lech de Tigre.

STUFFED AVOCADO – 17
Stuffed with crabmeat, shrimp pico de galo topped with chipotle crema

SPICY AHI-TUNA TARTARE – 16
Wasabi Aioli, pickled ginger crispy wontons, sesame seeds

ALMEJAS A LAS GADITANA GF - 16
Dozen little neck clams with green onions dry sherry sauce and fine herbs

ALBONDIGAS – 9
Meatballs in a spicy pork demi sauce

CHORIPAN – 14
Mild spicy chorizo, fingerling potato, refried beans, chimmichuri crema,toast points, chive oil

CHARRED FARRO PERLATO – 14
Organic italian pearled farro, wild mushroom, parmesan baycream & chives.

POLPO ALA PLANCHA GF – 18
Octopus, roasted fingerling potato, pickled fennel, pickled onions, roasted pepper romesco

PAPAS BRAVAS GF – 13
Roasted fingerling potato, spicy cream sauce topped with soft fresh farm egg & olive gelee

CRABMEAT & SHRIMP TACO – 19
Petite jumbo lump crabmeat & shrimp, pico de gallo, 360 crema

AVO-COCO SHRIMP GF - 15
Avo-coco sauce (avocado, coconut milk, lime juice & basil) with sticky rice & edamame topped with pico de galo & fresh ginger

SPANISH STYLE MUSSELS WITH CHORIZO & SAFFRON BROTH - 16
Prince Edward mussels with chorizo in a mild spicy saffron broth

EMPANADAS

ARGENTINE BEEF
Ground beef, olives, hard-boiled egg, raisins

VEGETABLE

CHICKEN

PORK TINGA

LAMB
Onions, garlic, fresco, poblano peppers, queso

$5.50 Per Choice • $16 For Three • $21 For Four • Sauces: Tuco (Mild Spicy) • Chimichurri

SIGNATURE PASTA - 18

LINGUINE & CLAMS
Mild spicy Spanish chorizo, fennel, white wine, clams.

SPAGETTINI PUTTANESCA
Olives, garlic, tomato confit, fine herbs.

RICOTTA GNOCCHI RAGU
Ricotta dumplings, topped with classic 3 meats ragu & romano cheese

HERBED RICOTTA GNOCCHI
Brown butter, sage, garlic, shaved romano & lite creme

LINGUINE SHRIMP FRA DIAVOLO
Florida rock shrimp, shaved garlic, spicy tuco, herbs

LINGUINE VEGETABLE PESTO GENOVESE
Linguine with chopped seasonal vegetables with a pesto sauce (nut free)

Add Shrimp To Any Pasta Dish $5 • Add Rotisserie Chicken To Any Pasta Dish $3 • Gluten Free Available

CRUDO / RAW

BLUE POINT OYSTERS, 1/2 DZ. GF - 14
Side of pickled onion mignonette, cocktail sauce

LITTLE NECK CLAMS, 1/2 DZ. GF - 11
Side of pickled onion mignonette, cocktail sauce

PLATOS GRANDE

ARGENTINIAN HANGER STEAK GF – 30
Chimichurri, truffle potatoes

PAELLA 360 GF – 28
Chef inspired seafood, Spanish chorizo, saffron rice, chicken, smoked paprika broth

SALMÓN A LA PLANCHA GF – 28
Grilled wild caught salmon

SMALL PLATES

GUACAMOLE & CHIPS - 12

TRUFFLE PARMESAN FRIES GF - 8

HOUSEMADE FRENCH FRIES GF - 6

AVOCADO FRITTERS - 10
With chipotle yogurt sauce

CAST IRON MUSHROOM MEDLEY GF - 8

LOCALLY GROWN ORGANIC ROASTED VEGETABLES GF - 10

KIDS

MAC & CHEESE - 12

PASTA WITH BUTTER SAUCE - 8

HOUSEMADE FRENCH FRIES GF - 5

SPAGHETTINI MARINARA & MEATBALLS - 12

CHICKEN NUGGETS & TUSCAN FRIES - 12

MINI MEATBALL PARM (No bread) - 8

*GF = Gluten Free • Seasonal Vegetables May Change on Farm Availability
Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness.