



World Tapas Menu

Featuring small, shareable plates inspired by global cuisines.

Menu is perfect for family-style dining, encouraging guests to explore a variety of flavors

Charcuterie GF**

Served with house baked baguette, cornichons, bruschetta and dry fruits. Gluten free rice crackers available

Order a set of 3 for 24 OR 4 for 29

Gorgonzola

blue veined buttery Italian cheese

Smoked Gouda

sweet, creamy, cow's milk cheese

Prosciutto di Parma

dry cured Italian ham

Can de Oveja

handmade sheep cheese; soft, cottony white, crumblier center,

Brie

Called the Queen of Cheeses, moist, rich flavor

Soppressata Picante

spicy pepper salami

Manchego

firm and compact consistency sheep cheese with a buttery texture

Asiago

Cheese originated in Veneto, Italy; cow's milk, firm

Spicy Capicola

cured whole pork shoulder with subtle spiciness

Chèvre

Goat milk, fresh soft and unaged

Gruyère

Swiss-hard matured, Nutty and creamy

Milano dry Salumi

cured select pork wine and a hint of garlic

Meat

Lamb sliders 16

DF

Lightly spiced ground lamb sliders served with tomatoes, kale, mint chutney and harissa aioli

Peri peri chicken 12

GF, DF

Grilled marinated chicken in a **Portuguese-Mozambique** style spicy, garlic, tangy, lemony sauce topped with micro greens

Gyozas 11

DF

Japanese style pan fried chicken potstickers in a house made chilli garlic soy sauce garnished with scallions and togarashi

Croquettes 18

Spanish tapas staple; deep fried potatoes with meat and cheese garnished with caramelized onions and bravas sauce

Birria 20

GF, DF

Traditional Mexican style melt in the mouth tender beef served with corn tortillas, avocado, onions, radish, cilantro, lime and jalapenos

Steak chimichurri* 22

GF, DF

Medium rare grilled steak with a **Argentinian** tangy, spicy garlicky chimichurri sauce garnished with micro greens

Hungarian goulash 23

GF, DF

Slow-braised beef in rich paprika sauce, served with long grain steamed rice.

Butter Chicken 23

GF

Classic **Indian** tender flavor infused chicken curry served with rice, garnished with radish
(contains cashews, almonds)

Seafood

Caesar salad* 11

GF**

Romain lettuce, homemade Caesar dressings with anchovies, parmesan and croutons

Add chicken 5; shrimp 6; Salmon 8; Cod 8

Ahi Tuna* 16

GF, DF**

Sesame crusted tuna seared to medium rare served over a **Japanese** style butter garlic wasabi sauce with a side of pickled ginger, garnish of scallions and house-made togarashi

Gambas al ajillo 19

GF**

Shrimp sautéed in a **Spanish style** lemon butter garlic wine sauce served with house baked bread

Cod alla vodka 15

GF

Wild caught alaskan cod blackened and served with house made **Italian style** chunky vodka sauce

Add shrimp 6; Salmon 8

Calamari 18

DF

Lightly drenched deep fried squid served with a house made **Tunisian Harissa** aioli

Crab cakes 19

DF

Succulent lump crabs served over mint chutney
Tunisian harissa aioli drizzle and a micro green garnish

Pan seared Tuscan butter Salmon 24

GF**

Sockeye salmon seared, glazed with creamy tuscan butter sauce, served with house bread

Seafood Paella 38

GF, DF

Spanish seafood rice dish with seafood (mussels, clams, shrimp & squid)

(Serves 2; please allow 30 mins to prepare)

A 20% service charge is added to parties of 6 and over

Please note that we can split credit card a maximum of 4 ways. Thank you so much for understanding.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

Disclaimer: Menu items and prices are for representation purposes only and are subject to change without prior notice.

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Vegan & Vegetarian

Olive tapenade spread 9 Kalamata olives, parsley, sun-dried tomatoes, garlic, capers spread served with house made crostinis	VEGAN	Pan con tomate 7 Quintessential Spanish style grilled bread with tomatoes	VEGAN
Kale and beets salad 12 Organic tuscan kale, oven roasted beets, fresh oranges, olives, tomatoes, onions tossed in house made fresh basil dressing <u>Add chicken 5; shrimp 6; Salmon 8; Cod 8</u>	VEGAN** GF	Vegetarian Lumpia 10 <i>Shanghai style</i> deep fried rolls served over cabbage and a sweet, sour and spicy dipping sauce	VEGAN
Chilli garlic edamame 11 Pan seared edamame pods sautéed in a house made chilli garlic soy sauce and garnished with house made togarashi	VEGAN, GF**	Beets and burrata 13 Oven roasted red beets, kale with burrata drizzled with garlic olive oil, parsley and balsamic drizzle	VEGETARIAN, GF
Peppered mushrooms 12 Mushroom medley of portobello and crimini mushrooms sautéed with onions, curry leaves, garlic and fragrant <i>Indian</i> spices	VEGAN GF	Vegetables Stir Fry 16 Sautéed Mix vegetables finished with house made chilli garlic soy sauce served with steamed rice, Sesame, togarashi <u>Add tofu 4; chicken 5; Shrimp 6; Salmon 8</u>	VEGAN
Patatas bravas 14 Quintessential Spanish tapas of deep fried potatoes drizzled with bravas sauce and a parsley garnish	VEGAN GF**	Tofu OR Paneer Tikka Masala 18 Classic <i>Indian</i> curry with tofu served with rice, cucumber and radish (<u>contains cashews, almonds</u>)	VEGAN, GF
Crispy brussels sprout 16 Deep-fried brussels sprouts finished with a sprinkle of freshly chopped garlic, grated parmesan cheese and house made seasoning	VEGAN** GF	Squash Risotto 20 Italian arborio rice sautéed asparagus with onions, oven roasted squash and Parmesan cheese. <u>Add chicken 5; shrimp 6; Salmon 8; Cod 8</u>	GF** VEGAN**
Vegetarian Samosas 14 Traditional <i>Indian</i> samosas with potatoes and vegetables Vegan choice served over <u>mint chutney</u> and tamarind drizzle OR <u>bravas sauce</u> and a tamarind drizzle	VEGAN	Vegan Paella 38 Spanish rice dish with onions, bell peppers, mushrooms <u>(Serves 2; please allow 30 mins to prepare)</u>	VEGAN, GF
Shishito peppers 12 Shriveled blistered shishito peppers sautéed in a house made chilli garlic soy sauce garnished with house made togarashi	VEGAN GF**		

House made desserts 14

Fruit Crisp GF VEGAN Freshly baked gluten free and vegan seasonal fruit crisp	Affogato GF** Vanilla bean ice cream, topped with hot espresso shot and a house made cookie
Cheesecake Season's Special House made, Please ask your server for details	Spanish Flan Creamy, light and fluffy custard with vanilla & caramel

VEGAN** DISH CAN BE PREPARED VEGAN UPON REQUEST
GF** DISH CAN BE PREPARED GLUTEN FREE UPON REQUEST
DF** DISH CAN BE PREPARED DAIRY FREE UPON REQUEST
DF - DAIRY FREE
GF - GLUTEN FREE

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