



FESTIVAL DE LOS
PATIOS 2025

✦ MENU ✦

\$12 EACH

TAPAS - STYLE

Ensaïmada

*petit flatbread, smoked chorizo,
caramelized pumpkin, & micro greens*

Olives & Savory Torrijas

*assorted European olive mix &
savory Spanish toast*

Savory Salmorejo con Huevo

chilled tomato soup & hard-boiled eggs

Orejas Fritas

fried pig ears, salsa brava, & fresh parsley

Emparedado de Pernil

Spanish Cuban sandwich

Papas Bravas

*fried Yukon potato, salsa brava,
saffron aioli & chives*

Boquerones en Vinagre

pickled anchovies over Savory Spanish toast

Fried Calamari

*lightly breaded calamari, pickled serrano
peppers & carrots, with chipotle aioli*

Rabo de Toro

beef oxtail & french fries

Deviled Eggs

with Spanish chorizo & saffron

Peninsula Iberico Oysters

*(3) freshly shucked oysters,
champagne mignonette & lemon wedge*

Mejillones al Vino y Chorizo

*(12) P.E.I mussels, with Spanish chorizo,
in white wine sauce*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity applied to all checks.

