

DECK

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dinner

served cold

CURED MIX OLIVES 6

curated mix olives,
citrus, garlic, herbs

FARMERS MARKET SALAD 12

vegetables, mustard frills,
romesco sauce

LOCAL TOMATO SALAD 12

local tomato salad, mimmos
stracciatella, basil

SEAFOOD SALAD 16

mix seafood, onions,
peppers, lemon, cilantro,
capers, olives, garlic

MARCONA ALMONDS 6

fried Marcona almonds
and sea salt

charcuterie

All charcuterie served with toasted Flavio's crystal bread & tomato

DRY-CURED SERRANO HAM 18

a very special product from the medieval mountain
town of La Alberca

DRY-CURED SERRANO PORK LOIN 18

the prince of sausages, a whole pork loin
is cured to perfection

CANTIMPALO STYLE SPANISH CHORIZO 12

chorizo cantimpalo is famous across Spain
for its meaty, smoky flavor

cheese

All cheese served with toasted olive oil bread

GARROTXA PAIRED WITH FIG JAM 13

goat's milk semi-soft cheese, clean & smooth finish

IDIAZABAL PAIRED WITH QUINCE PASTE 12

smoked raw sheeps milk semi-soft cheese

MAHON PAIRED WITH APRICOT COMPOTE 11

cow's milk, creamy texture with a nutty hint

served hot

FLORIDA SHRIMP 16

grilled head-on wild caught, olives, oregano,
lemon, butter

CUTTLEFISH 14

simple grilled baby cuttlefish, onions, peppadews

OCTOPUS 18

piquillo, giant beans, cilantro, garlic, fried yucca

CASABLANCA MARKET FISH FILLET 22

Florida fish fillet, capers, oregano,
garlic, guindillas

SPANISH CHORIZO 11

potato, aji Amarillo aioli

GRILLED CHISTORRAS 12

grilled chistorras, drunken beans, cilantro

ASHLEY FARMS ALL NATURAL CHICKEN THIGHS 12

pan roasted all natural chicken
with preserved lemon-garlic

GRASS-FED HANGER STEAK 18

grilled steak, mustard-chorizo herb sauce

ROASTED SEASONAL MARKET VEGETABLES 12

served with bean and whole grain of the day

desserts

*All desserts are crafted by our local chef
Daniela Gomez from Kimy Desserts*

rice pudding brulée with orange zest 9

three milks cake with macerated berries 9

warm Galician almond cake 9

For children under 12: Half-portions of menu items for 50% of the cost.

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness.