



MENU DE LA NOCHE

LATE NIGHT MENU 11-1am

TABLAS SERVES 2-3

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| tabla de dips <i>alcachofa, queso de cabra + pimientos, alubias verdes - pan</i> | assortment of dips: artichoke, goat cheese & roasted pepper, fava bean + iggy's bread | 14 |
| tabla de quesos <i>montenebro, tetilla, cabrales + brevas con arequipe</i> | assortment of cheeses; montenebro - hard goat cheese, tetilla - cow's milk cheese, cabrales - mixed milk blue cheese, figs and dulce de lechel | 15 |
| tabla de ceviches <i>langosta, salmón y merluza</i> | assortment of ceviche marinated in citrus: lobster (lemon), salmon (orange) + hake (lime) | 18 |

TENTEMPIES + PINCHOS SMALL BITES + BITES OVER BREAD

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| marconas saladas | spanish almonds | 4 |
| dip de aceitunas verdes con pan | green olive tapenade + iggy's bread | 4 |
| aceitunas marinadas | marinated green Spanish olives with lemon | 5 |
| boquerones en vinagre | imported marinated white anchovies + iggy's bread | 6 |
| pincho de pimientos asados | goat cheese + roasted pepper pinxto | 2 |
| pincho de espárrago blanco | white asparagus and cilantro aioli pinxto | 2 |
| pincho de bacalao | codfish salad with fresh guacamole pinxto | 3 |
| pincho de serrano + manchego | serrano ham and manchego cheese pinxto | 3 |

Please inform your server before ordering if you have a food allergy. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs increases your risk of food borne illness.