

Happy Hour

TAPAS

Five tapas for \$30.00 of your choice.

Aceitunas	\$7.00
Herbs marinated assorted Spanish olives.	
Boquerones En Vinagre	\$7.00
Vinnagrette marinated anchovies.	
Pan Con Tumaca	\$7.00
Toasted homemade artisanal bread with tomatoes and garlic.	
Croquetas De Bacalao	\$7.00
Cod fish croquettes.	
Croquetas De Jamon	\$7.00
Ham croquettes.	
Patatas Bravas	\$7.00
Crispy potatoes with spicy tomato sauce and aioli.	
Calamares Fritos	\$7.00
Fried calamari with aioli.	
Berenjenas con Miel	\$7.00
Fried eggplant with honey.	
Gamabas al Ajillo	\$7.00
Shrimp sauteed with garlic brandy sauce with crushed red pepper flakes.	
Pimientos de Piquillo Rellenos	\$7.00
Piquillo peppers stuffed with shrimp, and vegetables	
Ensaladilla Rusa	\$7.00
Potato salad made with carrots, eggs, tuna, mayonnaise, and olives.	
Estofado de Ternera a al Cordobesa	\$7.00
Veal stew cordobesa style served with crispy potatoes.	
Champinones al Ajillo	\$7.00
Sauteed mushrooms with serrano ham in a garlic sauce.	

DRINK

COCKTAILS:

Mango Mule	\$7.00
Mango vodka, ginger beer, lime juice.	
Picanterita	\$7.00
Jalapeno Infused tequila, triple sec, sour mix, mango puree.	
Passion de Verano	\$7.00
Cava, and passion fruit puree.	

MARTINIS:

Cosmopolitan	\$8.00
Citrus vodka, orange liquor, splash of cranberry juice.	
Expresso Almond Martini	\$8.00
Vanilla vodka, fresh brewed expresso, amaretto irish cream	
Lemondrop Martini	\$8.00
Citrus vodka, orange liquor, lemon juice.	
Dirty Martini	\$8.00
Vodka, olive juice.	

WINE	\$6.00
House selection Ask your bartender for our wine selection.	

BEER	\$4.00
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WELL DRINKS	\$6.00
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