



cocktails & mocktails

NA Raspberry Mule <i>homemade raspberry jam, lime, orange and lemongrass, fever tree blood orange ginger beer</i>	12
NA Pink Flamingo <i>cranberry, coconut water, lime, rosemary</i>	12
G&T <i>fords gin, aperol, italicus, grapefruit bitters, fever tree tonic, cava</i>	17
French Riviera Spritz <i>st germain, absolut mandarin, bouquet garni and rose, pineapple, lime, cucumber soda</i>	13
Sra Pimm’s Cup <i>pimm’s, rhubarb gin, lemonade, ginger ale, seasonal fruit</i>	12
Bloody Mary <i>choose your spirit: vodka, gin, tequila. Sra. bloody mary mix, cornichons, sweety drops, olives</i>	14
Lychee Martini <i>grey goose, lychee and rose, lime verdejo</i>	16
Sherry Cobbler <i>trio of sherries, maker’s mark, frangelico, orange, lemon, peach bitters</i>	15
Sangria <i>four walls whisky, house made sangria syrup, peach, berries, lambrusco</i>	15
Bellini <i>peach, empirical spirits symphony 6, cava</i>	16

by the glass

White <i>sra. house sancerre, rotating selection</i>	20
<i>talis pino grigio \ ita</i>	17
<i>rosa nautica albariño esp</i>	14
<i>abadal picapoll esp</i>	16
<i>martinelli, chardonnay usa</i>	18
Red <i>sra. house red, rotating selection</i>	14
<i>brick & mortar ‘delta’, pinot noir usa</i>	17
<i>monte real reserva de la familia rioja esp</i>	19
<i>achaval-ferrer cabernet franc arg</i>	18
<i>routestock napa valley cabernet sauvignon usa</i>	20

special lunch menu
three courses 35

tapas & snacks

Crispy Artichokes	12
Carbonara Croquetas	9
Mushroom Croquetas	9
Eggplant Chips	12
Pan con Tomate <i>+ jamon 14 + boquerones 11</i>	9
Padron Peppers <i>buttermilk ranch dipping sauce</i>	9

starters

Whipped Feta Greek..ish Salad <i>tomatoes, cucumbers, ripped pita, pomegranate molasses</i>	18
Endive & Poached Pear Salad <i>fine herbs, candied walnuts, french vinaigrette</i>	18
Braised Mussels <i>white wine, saffron, orange zest and grilled bread</i>	24
Arroz Negro <i>cuttlefish, mojo de ajo, aioli</i>	22
Tuna Carpaccio <i>tamari, lemon zest and juice, chives, slaw</i>	22

sandwiches

Fried Chicken Sandwich <i>shredded lettuce, ranch dressing, house pickles</i>	17
Sra. Martinez Burger <i>double patties, melting american cheese, house pickles, special sauce, heavily caramelized onions and zak’s bun</i>	21
Delicate Blackening Spice Grilled Snapper Sandwich <i>tartar sauce, shredded lettuce, tomato, house pickles, bbq chips</i>	22

mains

Snapper Filet <i>leek and fennel fondue, tangy lemon vinaigrette, frisée, crispy capers</i>	34
Roast 1/2 Heritage Green Circle Chicken <i>herb stuffing, greens, chicken jus</i>	38
Seafood Paella <i>bomba rice, prawns, mussels, cuttlefish, saffron infused seafood broth, orange peel aioli</i>	56
Vegetarian Paella <i>vegetable demi glace, braised seasonal vegetables</i>	32
Steak Frite <i>grilled prime churrasco, house fries, béarnaise aioli, peppercorn sauce</i>	38

sides

French Fries	8
Whipped Potato	9
Roasted Beets <i>whipped labneh, crunchy gremolata</i>	9
Untraditional Patatas Bravas <i>brava sauce, garlic crema, crunchy Jamon</i>	11

sweets

Sra. Martinez OG Yogurt Gelato <i>tomato-orange marmalade</i>	12
Tropical Pavlova <i>crispy-chewy meringue, passion fruit caramel, citrus curd</i>	12
Michy's bread pudding <i>chocolate, cognac soaked raisins, a la mode</i>	12
Chocolate cremosa <i>extra virgin olive oil, sea salt, crisps and crunchies</i>	12
Creamy and Cheesy Polenta	14
Cheese Plate Española <i>spanish cheeses goat, sheep and cow, quince paste, house marmalade, fruit and nuts</i>	18