

cocktails & mocktails

NA Raspberry Mule homemade raspberry jam, lime, orange and lemongrass, fever tree blood orange ginger beer	12
NA Pink Flamingo cranberry, coconut water, lime, rosemary	12
G&T fords gin, aperol, italicus, grapefruit bitters, fever tree tonic, cava	17
French Riviera Spritz st germain, absolut mandarin, bouquet garni and rose, pineapple, lime, cucumber soda	13
Sra Pimm's Cup pimm's, rhubarb gin, lemonade, ginger ale, seasonal fruit	12
Bloody Mary choose your spirit: vodka, gin, tequila. Sra. bloody mary mix, cornichons, sweet drops, olives	14
Lychee Martini grey goose, lychee and rose, lime verdejo	16
Sherry Cobbler trio of sherries, maker's mark, frangelico, orange, lemon, peach bitters	15
Sangria four walls whisky, house made sangria syrup, peach, berries, lambrusco	15
Bellini peach, empirical spirits symphony 6, cava	16
White sra. house sancerre, rotating selection	20
talis pino grigio ita	17
rosa nautica albariño esp	14
abadal picapoll esp	16
martinelli, chardonnay usa	18
Red sra. house red, rotating selection	14
brick & mortar 'delta', pinot noir usa	17
monte real reserva de la familia rioja esp	19
achaval-ferrer cabernet franc arg	18
routestock napa valley cabernet sauvignon usa	20

special lunch menu three courses 35

tapas & snacks

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

starters

Whipped Feta Greek..ish Salad tomatoes, cucumbers, ripped pita, pomegranate molasses	19
Endive & Poached Pear Salad fine herbs, candied walnuts, french vinaigrette	19
Braised Mussels white wine, saffron, orange zest and grilled bread	29
Arroz Negro cuttlefish, mojo de ajo, aioli	32
Tuna Carpaccio crème fraiche, American caviar, house chips	28
Caesar Salad gem lettuce, aged parmesan, crunchy breadcrumbs	24

sandwiches

Fried Chicken Sandwich shredded lettuce, ranch dressing, house pickles	21
Sra. Martinez Burger double patties, melting american cheese, house pickles, special sauce, heavily caramelized onions and zak's bun	22
Delicate Blackening Spice Grilled Snapper Sandwich tartar sauce, shredded lettuce, tomato, house pickles, bbq chips	24

mains

Snapper Filet leek and fennel fondue, tangy lemon vinaigrette, frisée, crispy capers	36
Harissa Chicken golden raising, chutney, lemony labne	38
Seafood Paella bomba rice, prawns, mussels, cuttlefish, saffron infused seafood broth, orange peel aioli	56
Vegetarian Paella vegetable demi glace, braised seasonal vegetables	34
Steak Frite grilled prime churrasco, house fries, béarnaise aioli, peppercorn sauce	48

sides

French Fries	8
Whipped Potato	10
Roasted Beets whipped labneh, crunchy gremolata	12
Untraditional Patatas Bravas brava sauce, garlic crema, crunchy Jamon	14

sweets

Sra. Martinez OG Yogurt Gelato tomato-orange marmalade, saffron sauce	14
Crème Fraîche - Panna Cotta Basil syrup, Amarena Cherries	14
Michy's bread pudding chocolate, cognac soaked raisins, a la mode	14
Chocolate torte crème anglaise, raspberries	12
Cheese Plate Española assorted spanish cheeses and condiments	26