

cocktails & mocktails

N/A Zakynthos Cooler <i>pineapple, lemon, honey tahini, mint</i>	12
N/A Melos Highball <i>apple, lemon, thyme, smoked salt</i>	12
N/A Marambia Fizz <i>graprefruit, lemon, honey, za’atar</i>	12
N/A Aegean Tonic <i>dates, lemon, rose, tonic</i>	12
Sra. Martini <i>gin or vodka, vermouht dry, pickle juice</i>	12
Sra. Lychee Martini <i>grey goose, lychee, verdejo, lime</i>	12
Sra. Espresso Martini <i>ketel one, luxardo espresso, demerara, espresso</i>	12
Le Parisiene <i>st. germain, chardonnay, lime, cucumber soda</i>	12
Amalfi Spritzer <i>limoncello di capri, manzanilla, rosemary, prosecco</i>	12
Vetiver Letters <i>patron silver, ilegal mezcal, vetiver, balsamic, grapefruit soda</i>	12
Bloody Mary <i>spirit of choise, sra bloody mix, olive water, lemon</i>	12
Sra. Sangria <i>grey goose berry, sra red wine blend, orange curaao, lambrusco</i>	12

wine by the glass

White	
<i>Sra. house Bordeaux Blanc, rotating selection fra</i>	20
<i>Sra. Pinot Grigio, rotating selection ita</i>	14
<i>Sra. Chardonnay, rotating selection fra</i>	18
<i>Bico da ran Albario esp</i>	15
<i>Chablis des domaine esp</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>Fabre Montmayou, Cabernet Franc arg</i>	18
<i>Routestock Napa Valley Cabernet Sauvignon usa</i>	20

tapas & snacks

Crispy Artichokes <i>coriander dippin sauce</i>	12
Carbonaras Croquetas <i>cured egg yolk, pecorino cheese</i>	14
Mushroom Croquetas <i>melting cheese, truffle oil</i>	14
Shrimp Scampi Croquetas <i>key west shrimp, saffron aioli</i>	14
Eggplant Chips <i>miel & maldon</i>	12
Pan con Tomate + jamon 14 + boquerones 11	9
Padron Peppers <i>buttermilk ranch dipping sauce</i>	9

starters

Shaved Brussel Sprout Salad <i>caramelized golden raisin, roasted pistachio, pecorino toscano, lemon vinaigrette</i>	18
Sra. Caesar Salad <i>gem lettuce, aged parmesan, crunchy breadcrumbs</i>	18
Heirloom Tomato Panzanella <i>croutons, papaya, persian cucumber, stracciatella, basil, sherry vinaigrette</i>	20
Add Salad Proteins +Steak 24 +Chicken 14 +Salmon 14 +Prawns 18	
Yellowfin Tuna Crudo * <i>asian pear, yuzu ponzu, smashed avocado, togarashi</i>	26
Braised Mussels <i>white wine, saffron, orange zest and grilled bread</i>	29
Wagyu Steak Tartare * <i>summer truffle, cured egg yolk, bearnaise aioli, crostini</i>	28
Arroz Negro <i>cuttlefish, mojo de ajo, aioli</i>	24
sandwiches	
Fried Chicken Sandwich <i>shredded lettuce, ranch dressing house pickles</i>	21
Crispy Fish Sandwich <i>tartar sauce, shedded lettuce, tomato, house pickles</i>	24
Sra. Martinez Burger <i>double patties, melting american cheese, house pickles, special sauce, caramelized onions and Zack’s bun</i>	22

mains

Fish & Chips <i>fresh caught white fish, house made fries, tartar sauce</i>	28
Harissa Chicken <i>golden raisins, chutney, lemony labneh</i>	38
Vegetarian Paella <i>vegetable demi glace, braised seasonal vegetables</i>	34
Seafood Paella <i>bomba rice, prawns, mussels, cuttlefish, saffron infused seafood broth, orange peel aioli</i>	56
Steak Frite <i>grilled prime churrasco, house fries, bearnaise aioli, green peppercorn and chimichurri sauce</i>	48

sides

Whipped Potato	12
Roasted Heirloom Carrots <i>cuttlefish, mojo de ajo, aioli</i>	12
French Fries	8
Untraditional Patatas Bravas <i>brava sauce, garlic crema, crunchy jamon</i>	14

sweets

Sra. Martinez OG Yogurt Gelato <i>tomato-orange marmalade, saffon sauce</i>	14
Tropical Panna Cotta <i>passionfruit gel, honey whipped cream</i>	14
Michy’s Bread Pudding <i>chocolate, cognac soaked raisins, a la mode</i>	14
Chocolate Torte <i>crme anglaise, raspberries</i>	14
Cheese Plate Espaola <i>assorted spanish cheeses and condiments</i>	26

**Consuming raw or uncooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.*