



## cocktails & mocktails

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

## by the glass

<b>White</b> <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
<b>Red</b> <i>sra. house red, rotating selection</i>	14
<i>brick &amp; 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

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

## starters

<b>Whipped Feta Greek..ish Salad</b> <i>tomatoes, cucumbers, ripped pita, pomegranate molasses</i>	19
<b>Endive &amp; Poached Pear Salad</b> <i>fine herbs, candied walnuts, french vinaigrette</i>	19
<b>Braised Mussels</b> <i>white wine, saffron, orange zest and grilled bread</i>	29
<b>Arroz Negro</b> <i>cuttlefish, mojo de ajo, aioli</i>	32
<b>Tuna Carpaccio</b> <i>tamari, lemon zest and juice, chives, slaw</i>	22

## sandwiches

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

## mains

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

## sides

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

## sweets

<b>Sra. Martinez OG Yogurt Gelato</b> <i>tomato-orange marmalade, saffron sauce</i>	14
<b>Tropical Pavlova</b> <i>crispy-chewy meringue, passion fruit caramel, citrus curd</i>	14
<b>Michy's bread pudding</b> <i>chocolate, cognac soaked raisins, a la mode</i>	14
<b>Chocolate torte</b> <i>crème anglaise, raspberries</i>	12
<b>Cheese Plate Española</b> <i>assorted spanish cheeses and condiments</i>	26