



TAPAS

OLIVES

Mixed Italians, orange zest, olive oil (v) 7

ROMAN FRIED ARTICHOKE

Crispy artichoke hearts, fleur de sel, lemon & aioli 12

CREAMY RICOTTA DIP

Ricotta, mint, rosemary, honey, pomegranate seeds 10

PAN CON TOMATE

Toasted sourdough, marinated tomatoes, aioli 6
(add jamon serrano) 12

BEET FUSION DIP

Slow roasted beetroot and chickpeas dip with lemon 13

HUMMUS

Our classic recipe 11

CROQUETAS

MUSHROOMS & SCALLIONS

Served with wasabi mayo 10

CODFISH

Purple potato, spicy caipirinha sauce 16

HAM & CHEESE

Sweet onion jam 12

ARTICHOKE & SPINACH DIP

Gratine, crostinis 14

SHISHITO PEPPERS

Flaky sea salt (v) 6

JUMBO SHRIMP FRITTERS

Deep fried to perfection 13

PAPAS BRAVAS

Spicy smoked paprika salsa, aioli 11

& MORE

CAESAR SALAD

Classic dressing, croutons, white anchovies 15

CLASSIC STEAK TARTARE

Quail egg, crostini 18

LAMB MEATBALLS

Roasted eggplant, ricotta, tomato 16

MAC N CHEESE

Monterey jack cheese, cremini mushrooms 16

LAGAREIRO OCTOPUS

With wild potatoes smoked paprika and roasted lemon mayonnaise 22

RAW BAR

OYSTER OF THE DAY

Mignonette, ½ dozen 16

OYSTER Mango & ginger tartare, ½ dozen 21

SHRIMP COCKTAIL 3 Jumbo size, horseradish cocktail sauce 12

CONSERVAS

Tinned fish served with lemon, salted butter & sourdough

BOQUERONES

Spanish white anchovies in white wine vinegar 8

SARDINES

In olive oil
Ramón Peña Silver 14

SPICY SARDINES

In olive oil with chili pepper
Ramón Peña Silver 14

SARDINAS GUIADAS

“Xoubas” stewed in Galician sauce
Ramón Peña Silver 16

SMALL SQUIDS

In black ink sauce
Ramón Peña Gold 22

ZAMBURIÑAS GUIADAS

Small scallops in sauce
Ramón Peña Silver 28

MACKEREL

In olive oil with lemon
Ramón Peña Silver 16

TUNA FILLET

Sicilian style with sun-dried tomato sauce
Olasagasti 24

CHEESE

9 each

WILLOUGHBY

Cow, 3 mo, Vermont

CABOT CLOTHBOUND

Cow, 14 mo, Vermont

HUDSON VALLEY CAMEMBERT

Cow & sheep, Vermont

ALPHA TOLMAN

Raw cow, 12 mo, Vermont

HUMBOLDT FOG

Goat, California

CURED MEAT

DUCK RILLETTE

Rustic duck spread, USA 10

PATE DE CAMPAGNE

Country style, USA 9

CHORIZO PICANTE

Dry spicy sausage, Spain 7

JAMÓN SERRANO

Spanish cured ham 12

MORE TO SHARE

CHEESE PLATE

Cheese selection, honey comb, dried fruit 28

CHEESE & CHARCUTERIE BOARD

Assorted cheeses & charcuterie honey comb, dried fruit, pickles, grain mustard. 32

CHARCUTERIE BOARD

Cured meat selection, pickles, grain mustard 30

MEDITERRANEAN DIPS PLATTER

Assorted classic hummus, roasted beet dip, olives and Ricotta 30

SWEETS

DARK CHOCOLATE MOUSSE Toasted almonds 9

COCKTAILS

IRVING AMERICANO \$16

Vermoth Rose', Cocchi, Forthave Aperitif, Cava and Soda

NECROMACER \$17

Absinthe, Lemon, Cocchi, Elderfloer liquoer,, dssh of gin

WILD NEGRONI \$18

Gin, Lillet Blanc, Cocchi, orange bitters and olive brine.

NOT ESPRESSO MARTINI \$18

Vodka, Coffee Liqueurr, Cold Brew, Vanilla liquoer, simple syrup.

FANCY MARG \$16

Tequila, Oka Kura Yuzu liquor , piment d'espelette liquor, lime, simple syrup

THE PINK GIANT \$18

Mexcal, edelflower liqueur, Faccia Brutto centerbe, lime, Forthave aperitif, citrus bitters

OIDO CHEF \$17

Fernet, Faccia Brutto centerbe, lime, simple syrup,

OG MARTINI \$16

Vodka or Gin , Dry Vermouth, citrus bitters OR make it as dirty as you like

MON to FRI 4/7 PM
SAT & SUN 3/7 PM

HAPPY HOUR

OYSTERS OF THE DAY \$1

OYSTERS MANGO & GINGER TARTARE \$2

WINES ON TAP glass \$7 / carafe \$21

OG MARTINI \$10