



## Cheese & Charcuterie Platters

1 Cheese/ \$6

3 Cheeses/\$15

5 Cheeses/\$21

1 Meat/ \$6

3 Meats/\$12

5 Meats/\$18

*Ask your server for today's selection*

## Tapas

**Lunch Special** **20.00**

1 Tapa, 1 Entrée and 1 Dessert

**Soup of the Day** **5.50**

**House Salad** **7.50**

Mixed greens with cherry tomatoes, pistachio crusted goat cheese, and white balsamic vinaigrette (GF)

**Caesar Salad** **6.95**

Chopped heart of romaine, housemade croutons, and dressing

*Add Chicken breast \$5.00*

**Beet Salad** **7.00**

Red beets with Vermont goat cheese and white balsamic vinaigrette (GF)

**Butternut Squash Ravioli** **9.00**

Butternut squash ravioli with wild mushrooms and sage cream

**Patatas Bravas** **6.50**

Fried potatoes with spicy tomato sauce and aioli (GF)

**Tortilla** **7.00**

Spanish onion and potato omelet (GF)

**Les Moules** **8.00**

Mussels, white wine, shallots and garlic butter (GF)

**Calamari Frito** **8.00**

Fried calamari rings with flavored aioli

**Crevettes** **9.00**

Sautéed shrimp with shallots, garlic, cayenne butter and cilantro (GF)

**Champinões** **8.00**

Portobello mushroom with Vermont goat cheese (GF)

**Empanada De Carne** **9.00**

Galician style turnover with ground black Angus beef and tomato sauce

**Spinach** **9.00**

Sautéed baby spinach with chorizo

**Chicken Kebab\*** **9.00**

Grilled marinated chicken skewer with hummus (GF)

**Merguez\*** **9.00**

Lamb sausage with harissa-olive salad (GF)

## Salads and Entrees

<b>Shrimp Salad*</b>	<b>13.75</b>
Avocados, white asparagus, mixed greens, mangos, tomatoes, and white balsamic vinaigrette (GF)	
<b>Spiced Tuna Salad*</b>	<b>13.75</b>
Spiced crusted tuna on a salad of mixed greens, avocados, cucumbers, cherry tomatoes, Bermuda onions, and fried leeks	
<b>Saumon Salad*</b>	<b>14.75</b>
Pan seared salmon fillet served with baby arugula, pears, gorgonzola cheese, and raspberry vinaigrette (GF)	
<b>Lobster Ravioli</b>	<b>14.75</b>
Housemade lobster ravioli with crabmeat sauce, fried leeks, and crispy Serrano ham	
<b>Scallops*</b>	<b>16.00</b>
Pan seared scallops with grilled heart of romaine, kalamata olives, heart of palm, and sundried tomato pesto (GF)	
<b>Dajaj</b>	<b>14.00</b>
Moroccan-style braised half chicken, preserved lemon, green olives, fries, and saffron jus	
<b>Mushroom Risotto</b>	<b>14.50</b>
Wild mushrooms, Arborio rice, and truffle oil (GF)	

## Desserts

*Desserts are Housemade, Fresh Daily*

<b>Ice Cream Or Sorbet</b>	<b>7.00</b>
Ask your server for today's selection	
<b>Seasonal Crème Brulee</b>	<b>8.00</b>
Rich custard topped with crispy caramel	
<b>Apple Crumble</b>	<b>9.00</b>
Baked apple crumble with vanilla ice cream	
<b>Tiramisu</b>	<b>10.00</b>
Lady fingers, espresso, and mascarpone cheese	
<b>Seasonal Cheesecake</b>	<b>10.00</b>
Jovan's daily cheesecake	

(GF) Gluten Free

*\* Contains or may contain raw or undercooked ingredients.*

*Consuming raw or under cooked meat, fish or shellfish might increase your risk of foodborne illness.*

**Executive Chef, Tobias Padovano**