

# HAPPY HOUR

## BEBIDAS DRINKS

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**Sangría** 6 glass 25 pitcher  
Red, White or Rosé Sangría

**Sangría del Día** 8 glass 33 pitcher  
Special Seasonal Sangría

**Draft Beer** 4  
Estrella Damm

**Vino de la Casa** 7  
Cava, White, Rosé, or Red Wine

**Sherry** 5  
Manzanilla

**Kalimotxo Libre** 6  
Red Wine, Barrel Aged Rum, Cola

**Shishito Margarita** 10  
Shishito Pepper Infused Tequila, Fresh Lime

**el Vermut** 6  
Casa Mariol Vermut Negre, Soda, Orange

**Copa del Día** 8  
Daily Cocktail Special

## TAPAS

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**Aceitunas** 3  
Marinated olives

**Pan con Tomate con Jamón y Manchego** 6  
Grilled bread rubbed with tomato, garlic and olive oil, served with Serrano ham and Manchego cheese

**Tortilla Española** 5  
Traditional Spanish omelet, garlic allioli

**Patatas Bravas** 5  
Crispy potatoes, salsa brava, garlic allioli

**Pintxo de Pollo** 9  
Grilled chicken skewers, country bread, salsa verde

**Albóndigas** 1<sup>50</sup> each  
Colorado lamb meatballs, tomato sauce, sheep's milk cheese

**Escalivada** 7  
Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil, served with flatbread

**Fritura Mixta** 8  
Fried baby squid, octopus, pickled guindilla pepper, salsa brava, kale chips

**Ensalada del Momento** 6  
Organic mixed greens, herbed croutons, seasonal vegetables, sherry vinaigrette

**Bocadillo de Chorizo** 6  
House-made chorizo, Valdeón cheese, pickled shallots, salsa verde, slider bun

**Pintxo de Carne** 10  
Grilled Hanger steak skewers, country bread, hazelnut romesco, salsa verde

## CHURROS

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**Churros con Chocolate** 5  
Traditional fried dough, thick chocolate