

CHARCUTERIE

a la carte

CHEESE

SERVED WITH ACCOMPANIMENTS

Manchego, la mancha 9
aged 12 months, sheep's milk

Valdeón Blue, leon region 8
rich blue cow & goat's milk

Mahón, menorca 8
semi-soft cow's milk

Idiazabal, navarre 8
smoked sheep's milk

Caña de Cabra, murcia 8
soft bloomy edible rind

CHEF'S BOARD

*manchego, mahón, jamon serrano,
chorizo, house pickled vegetables
& seasonal preserves 29*

CURED MEAT

SERVED WITH ACCOMPANIMENTS

Spanish Chorizo 9
chorizo in its most elegant form by fermin

Jamon Serrano 8
18 month dry cured spanish ham

Lomo de Cerdo 12
hard cured pork loin with sea salt & garlic

Salchichón de España 11
spanish sausage with garlic & herbs

Bresaola 9
air-dried beef

SWEET

plates

Turkish Spiced Cake
*orange coffee creme anglaise,
ginger crumble 12*

"Lazy" Baklava
*pistachio, pecan, almond, filo dough, orange
blossom syrup, toasted sesame seed 12*

Coconut Milk Malabi
*israeli milk pudding, lavender shortbread
cookie, blueberry compote 12*

Spiced Chocolate Campfire Tart
*giantuga, toasted marshmallow fluff,
graham crust 12*

Quesada Pasiega
*custard cheesecake, seasonal house
jam, fried "churro" crumble 12*

SMALL *plates*

Sumac Honey Roasted Carrots
*cashew cheese, turmeric
couscous, moroccan citronette 14*
VEGAN

Garlic Shrimp
*fresno chiles, pork nduja lathered
toast 18 GF*

Chickpea Hummus
*oven dried tomatoes, zhug, toasted
barbari bread 13 MGF*

GA Local Lettuces
*persian cucumbers, ricotta salata,
black olive, heirloom tomatoes,
shallot vinaigrette, pita bread 14 MGF*

Patatas Bravas
*crispy fried cracked potatoes,
spicy bravas sauce 11*

Tirokroketes
*greek style fried cheese bites,
almond romesco, dried fruit
chutney, spiced honey 13*

PEI Mussels
*pork ndjua broth, charred spring
onion, aromatic herbs 19*

Crispy Brussels Sprouts
chimichurri, feta, chile oil 13

Grilled Spanish Octopus
*ajvar relish, roasted new potatoes,
kalamata olive, capers 19 GF*

**Roasted Mushrooms &
Whipped Goat Cheese Toast**
oyster mushrooms, goat cheese, chive 13

Croquetas de Pollo
*crispy fried chicken croquetas,
garlic aioli 10*

**Moroccan Spiced
Lamb Skewers**
*garlic sesame toum, sumac onions
herb salad 17*

Herbed Chickpea Falafel
*olive dried tomato relish, garlic toum,
shirazi, chile oil 12*

Moroccan Hot Chicken Bites
herbed labneh, cabbage slaw 15

Grilled Skirt Steak
*piquillo pepper caponata, charred
onion, adobo marinated, salsa verde 18*

LARGE *plates*

Chicken Tagine *turmeric couscous, smoked cinnamon, saffron, spinach, apricots 28*

Seafood Paella *shrimp, clams, mussels, scallops, bomba rice, sofrito, chorizo,
garlic aioli 47*

Oven Roasted Branzino *kibbeh braised tomatoes, mixed herbs, chimichurri 44*

Grilled 8 oz Prime NY Steak *pan roasted brussel sprouts,
baby carrots, red chermoula 42*

Shwarma Spiced Duck Confit *orange carrot purée, fried rice mujadara,
sweet pickled black currant 32*

Seared Scallops *yukon potato purée, baby turnips, spinach, ararat chile butter 34*

Grilled Lamb Chops *berbere braised chickpeas & lentils, pickled za'atar carrots 43*

36 oz Tomahawk Ribeye

SERVES 2-4

*patata harra, grilled mixed peppers,
tunisian cippolini onions 170*
(allow extra time to prepare)

V - Vegetarian GF - Gluten Friendly MGF - Modified Gluten Friendly VEGAN - 100% Plant Based
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE OF FOODBORNE ILLNESS

COCKTAILS

Blooms in Valencia

gin lane victoria pink gin, rose water, lychee, lemon, peychauds 15

Water of Cyprus

aviation gin, aloe, spirulina, lemon oil, luxardo maraschino 17

Sangria

GK Red -OR- Rosé Sangria 10

order a carafe to share 40

Andaluz

red pepper infused bacardi rum, saffron, oloroso sherry, smoked paprika, lemon 16

Levantine Sorbetto

grey goose vodka, arak, whipped lemonade, cinnamon, mint 15

Gintonic (on draught)

sipsmith gin, exclusive gypsy tonic, lime, hibiscus 13

Traveler's Oasis

dulce vida reposado tequila, cantaloupe, basil, citric saline, lime 16

50 Shades of Purple

flower infused gin, passion fruit, lemon, cava 15

Summer on the Boulevard

makers mark bourbon, strawberry balsamic shrub, martini rossi bitter, dolin blanc, milk clarified 16

Razzi Bone

bare bone vodka, fresh raspberry, lemon, orgeat 15

Smoke in the Orchard

slow & low rye, peach liqueur, orange bitters 15



wine by the glass

BUBBLES

Naveran Sparkling Rosé, cava, ES	13 60
Castillo Perelada, cava, ES	9 40
Zardetto, prosecco, veneto, IT	11 50
Nicolas Feuillatte Reserve Exclusive, brut, champagne, FR	25 187M

WHITE/ROSÉ

Casa Rojo, sauvignon blanc, rueda, ES	11 44
Gerard Bertrand, gris blanc, rosé, pays, FR	14 56
Gotas de Mar, albariño, rias baixas, ES	14 56
Barone Montalto, pinot grigio, trapani, IT	11 44
Diora "La Splendeur du Soleil", chardonnay, monterey, CA	14 56
Schloss Vollrads, riesling, rheingau, DE	14 56
Torres, verdejo, rueda, ES	10 40
Mylonas, assyrtiko, olympos, GR	14 56

RED

Neilson "64", pinot noir, santa barbara county, CA	13 52
Bodegas Estafania, tilenus, mencia, bierzo, ES	16 64
Celistia, tempranillo-syrah, costers del segre, ES	13 52
Vina Cobos "Felino", malbec, mendoza, AR	14 56
Chateau Janicon, graves, bordeaux, FR	18 72
Matsu "El Picaro", tinto de toro, toro, ES	14 56
Vina Alberdi, tempranillo, reserva, rioja, ES	15 60
Hedges, cabernet, syrah, merlot, columbia valley, WA	17 68
Marchesi di Barolo, barbera d'alba, piedmont, IT	16 64

CANNED & BOTTLED BEER

Dogfish 90 Minute IPA	10
Left Hand Milk Stout Nitro	9
Lagunitas IPA	7
Creature Comforts Tritonia Cucumber Gose	7
Hoëgaarden	7
Peroni	7

DRAFT BEER

Estrella Damm Spanish Lager	8
Scofflaw Pog Basement IPA	8