

## TAPAS... from the Sea

- Corn Crusted Calamari** *gf* blue corn crust, fennel escabèche, saffron aioli 12
- Yellowtail Ceviche** avocado puree, visser radish, micro cilantro, yuzu, seeded crackers 14
- PEI Mussels** chorizo rioja, tomato, cannellini bean, guajillo, hearty vegetable broth, ciabatta 15
- Montaditos de Salmón** black baguette, fennel pâté, citrus cured salmon 12
- Oysters on the Half Shell** *gf* collins salmon caviar, cucumber lime foam 4 each | 20 half dozen
- Spanish Octopus** *gf* fingerling potato, fresh watercress, dehydrated kalamata, pimentón oil, squid ink vinaigrette 14

## TAPAS... from the Land

- Manchego Fritters** roasted red pepper coulis, bell pepper jam 10
- Duck Confit Empanadas** duck confit in pastry crust, petite greens, smoked tomato crema 12
- Winter Squash Conserva** *gf* local squash, dill, spicy fava bean hummus, saffron aioli 10
- Albondigas** house made spanish meatballs, crisp radish, pepita, lime crème fraiche, guajillo chili broth 11
- Moorish Skewers** *gf* marinated heritage pork neck, moroccan spice rub, piparra, house made pickle, petite greens 12
- Jamón Ibérico Fermin** three year aged iberian ham, ciabatta, mostaza, cherry marmalade 22

## SEASONAL SOUPS & SALADS

- Parsnip & Idiazabal Cheese Soup** *gf* pepita pesto, pimenton oil 10
- Ensalada de Atún** *gf* albacore tuna, mixed green, butter bean, olive, piquillo, marcona almond, cured egg yolk, cava vinaigrette 13
- Baby Spinach Salad** *gf* sobie bacon, pickled shallot, oyster mushrooms, mahón reserve, creamy herb dressing 11
- Ensalada Verde** *gf* mixed local greens, apple, bosc pear, haricot vert, avocado, shaved idiazábal, sherry vinaigrette 11
- Ensalada de Coliflor** *gf* cauliflower, fresh herbs, caramelized almonds, cauliflower puree, apple cider vinaigrette 12

## MAIN PLATES

- Carrot Ravioli** spinach, ricotta cheese, heirloom carrot, toasted pistachio, parmesan reggiano 26
- Pan Seared Lubina** *gf* striped bass, beluga lentils, heirloom carrots, brussels sprouts, sauce soubise 30
- Seared Diver Scallops** *gf* fresh herb risotto, sherry-glazed crimini mushroom, serrano crisp, lemon beurre blanc 34
- Paella Mixta** *gf* shrimp, mussels, chorizo, bomba rice, peas, artichoke hearts, piquillo, spanish aioli 28 | family style 88
- Spice Rubbed Sobie Pork Chop** *gf* warm chickpea and tomato salad, braised local greens, pan jus 29
- Grilled Miller's Amish Chicken** *gf* roasted spanish redskin potato, romesco sauce, catalan spinach 29
- Whole Roasted Trout** *gf* harrietta hills trout, serrano ham, greens, watermelon radish, olives, chili oil 35
- Roasted Rack of Lamb** *gf* carrot and aji amarillo puree, visser farm purple potato, grilled radish 35
- Filet of Beef Tenderloin** *gf* whipped root vegetable, local broccoli, roasted red peppers, golden raisins, demi-glace 39

*gf* = gluten free

20% service charge will be added for parties of six or more

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To host a private event in Sky 1 or Sky 2 on the 28<sup>th</sup> floor, please contact [cygnus27@ahchospitality.com](mailto:cygnus27@ahchospitality.com) or call 616.776.6460