

TAPAS DEL MAR

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

TAPAS DE LA TIERRA

- Manchego Fritters** bell pepper jam, roasted red pepper coulis 10
- Duck Confit Empanadas** duck confit in pastry crust, petite greens, smoked tomato crema 12
- Squash Conserva** *gf* local squash, dill, spicy fava bean hummus, saffron aioli 10
- Albondigas** house made spanish meatball, crisp radish, pepita, lime crema, guajillo chili broth 11
- Spanish Flatbread** manchego cheese, piquillo, caramelized onion, olive, pine nut, greens, fresh herb, salsa de tomate 12
- Jamón Ibérico Fermin** three year aged iberian ham, ciabatta, mostaza, cherry marmalade 22

SOPA Y ENSALADAS

- Gazpacho Verde** *gf* dill, greek yogurt crema, pimenton 9
- Sopa de Ajo** herb oil, cilantro, garlic chips 9
- Shaved Cucumber Salad** *gf* cucumber, sweet peppers, coconut cheese, crisp radish, watercress, salsa verde 12
- Jamón and Peas** *gf* serrano ham, spinach, arugula, spring pea, cured egg yolk, cabra al vino, creamy herb dressing 12
- Ensalada Verde** *gf* mixed local greens, apple, bosc pear, haricot vert, avocado, shaved idiazábal, sherry vinaigrette 11
- Ensalada de Coliflor** *gf* cauliflower, fresh herb, caramelized almond, cauliflower puree, apple cider vinaigrette 12

PLATOS PRINCIPALES

- Asparagus Tortelloni** wild mushrooms, ricotta, asparagus, cured egg, parmesan reggiano 26
- Pan Seared Arctic Char** beluga lentils, seasonal vegetable, sorrel, yellow romesco 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 heart, piquillo, spanish aioli 28 | family style 88
- Sobie Pork Chop** *gf* signature spice rub, bitter green walnut salad, herb butter 32
- Grilled Miller's Amish Chicken** *gf* roasted spanish redskin potato, catalan spinach, romesco sauce 29
- Whole Roasted Trout** *gf* harrietta hills trout, serrano ham, greens, watermelon radish, olive, chili oil, salsa rosa 35
- Roasted Rack of Lamb** *gf* visser farm purple potato, grilled radish, carrot and aji amarillo puree 35
- Filet of Beef Tenderloin** *gf* whipped root vegetable, tomatoes on the vine, port wine 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 28th floor, please contact cygnus27@ahchospitality.com or call 616.776.6460