

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
- Winter 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

- 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 mushroom, 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 herb, caramelized almond, cauliflower puree, apple cider vinaigrette 12

PLATOS PRINCIPALES

- Carrot Ravioli** spinach, ricotta cheese, heirloom carrot, toasted pistachio, parmesan reggiano 26
- Pan Seared Lubina** *gf* striped bass, beluga lentil, heirloom carrot, brussels sprout, 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 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** whipped root vegetable, catalan broccoli, 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