

TAPAS... from the Sea

- Corn Crusted Calamari** *gf* blue corn, fennel escabèche, saffron aioli 12
- Yellowtail Ceviche** avocado, radish, cilantro, yuzu, seeded crackers 14
- PEI Mussels** tomatoes, cannellini beans, guajillo, chorizo, ciabatta 15
- Oysters on the Half Shell** *gf* roasted cocktail sauce, red jalapeño mignonette, lemon 15
- Montaditos de Salmon** black baguette, wild fennel pâté, citrus cured salmon 12
- 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 flakey pastry crust, smoked tomato crema, petite greens 12
- Patty Pan Conserva** *gf* local squash, spicy fava bean hummus, saffron aioli, dill 10
- Albondigas** housemade spanish meatballs, guajillo chili broth, lime crème fraiche, crisp radish, pepita 11
- Moorish Skewers** *gf* marinated heritage pork neck, moroccan spice rub, piparras, pickles, petite greens 12
- Jamón Ibérico Fermin** three year aged iberian ham, mostaza, cherry marmalade, ciabatta 22

SEASONAL SOUPS & SALADS

- Pozole Verde de Pollo** *gf* hominy, crema, pickled vegetables 10
- Shaved Cucumber Salad** *gf* vegan 'goat's' cheese, spring pea, mizuna, masa coral, blood orange vinaigrette 11
- Baby Spinach Salad** *gf* sobie's bacon, pickled shallots, oyster mushrooms, mahón reserve, creamy herb dressing 11
- Ensalada Verde** *gf* mixed local greens with apple, bosc pear, haricot vert, avocado, shaved idiazábal, sherry vinaigrette 11
- Charred Heirloom Tomato Salad** whipped queso fresco, frisée, cured egg yolk, garlic vinaigrette 12

MAIN PLATES

- La Pasta de Remolacha** house made beetroot pasta, white wine sauce, toasted pistachios, shaved parmesan, fresh herbs 26
- Pan Seared Lubina** *gf* striped bass with beluga lentils, heirloom carrots, brussels sprouts, sauce soubise 30
- Seared Diver Scallops** *gf* fresh herb risotto, sherry-glazed crimini mushroom, serrano crisp, lemon burre blanc 34
- Paella Mixta** *gf* bomba rice, peas, artichoke, piquillo, shrimp, mussels, chorizo, 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
- Roasted Rack of Lamb** *gf* carrot & aji amarillo puree, visser farm purple potato, grilled radish 35
- Prime New York Strip** *gf* grilled baby sweet peppers, fresh habas with cilantro mint sauce, black garlic puree 37
- Filet of Beef Tenderloin** *gf* whipped root vegetable, salad of shaved asparagus and sugar snap peas, 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