

## TAPAS DEL MAR

- Calamares Fritos** crispy squid, fennel escabèche, saffron aioli 12
- Yellowtail Ceviche** *gf* lime, orange, avocado puree, sweet pepper consommé 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* crisp radish, rosé granita 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 13
- 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 Clásico** *gf* toasted pine nuts, smoked olive oil 9
- Caldo Verde** *gf* yukon gold potato, kale, botifarra sausage 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

- Wild Mushroom Agnolotti** arugula, ricotta, wild mushrooms, parmesan reggiano, lemon 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** wheat berries, heirloom carrots, broccolini, sweet corn puree 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 28<sup>th</sup> floor, please contact [cygnus27@ahchospitality.com](mailto:cygnus27@ahchospitality.com) or call 616.776.6460