

ta•pas ([täpəs] (n.) *origin-Spanish*. A variety of small savory dishes typically shared communally amongst friends.)

Mediterranean olives with citrus and fennel

Spanish tortilla with roasted peppers, chorizo and aioli

Banderillas - grilled flank steak skewers with honey and chipotle chili oil

Bacalao crostini - warm salt cod with garlic, potatoes, cream and crostini

Pizzetta with local mushrooms, marjoram and mozzarella

Seared spicy coconut shrimp

Herb roasted fingerling potatoes with aioli with buttered pappardelle noodles

Kailani Farms Mesclun greens with baked goat cheese and sherry vinaigrette

Assorted Antipasti grilled and roasted vegetables with black pepper breadsticks

Roasted chicken Panzanella warm bread salad with currants and pine nuts

Macademia tartlettes & assorted **biscotti**

(sample menu expect seasonal changes...)

BARACUDA 

Most of our produce, meat, poultry and fish come from organic farms guided by principles of sustainability