

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

Mediterranean olives with citrus and fennel \$6

Banderillas - grilled flank steak skewers with honey and chipotle chili oil \$12

Bacalao - warm salt cod with garlic, potatoes, cream and crostini \$10

Goat cheese cheesecake - with rocket and sundried tomato vinaigrette \$11

Lobster stuffed squid with romesco sauce \$14

House cured chorizo sausage with grilled apple \$9

Grilled pancetta wrapped sea scallop with roasted garlic and creamy lentils \$12

Whole roasted tomato bruschetta with leeks, balsamic and grilled bread \$8.5

Salt crusted fingerling potatoes with aioli \$8

slow braised beef short rib with whipped potatoes, dates & almonds \$14

Pizzetta with potato, smoked bacon and Reggiano Parmesan \$15

House smoked trout salad with grapefruit, avocado, fresh horseradish and arugula \$12

Kailani Farms Mesclun greens with baked goat cheese and sherry vinaigrette \$10

Medjool dates with celery salad, Parmesan and balsamic \$8.5

Endive salad with Stilton blue cheese, apples and candied walnuts \$12

Antipasto - with grilled asparagus, shaved manchego cheese and prosciutto \$14

Hawaiian onaga baked en papillote with pineapple, lime, chilies, vanilla and sweet sticky rice \$27

Grilled rib eye steak with salsa verde and steak fries \$28

Roast chicken Panzanella Tuscan bread salad with currants and pine nuts \$22

BAR ACUDA



Chocolate pot de creme \$7.5

Date spice cake with warm toffee sauce \$9

lime granita with **coconut ice cream**, candied citrus peel and anise biscotti \$8

Apple-cherry crisp with honey-mascarpone ice cream \$9

Affogato vanilla ice cream and a shot of espresso – \$6

Burnt chocolate ice cream \$9

Biscotti & cookie plate \$8