

\* Please let the staff know about any food allergies and limitations

### **Crostini**

Goat Cheese crostini <i>(chef's chevre fresh goat cheese, baguette)</i>	\$18
Sun-dried Tomatoes bruschetta <i>(chopped sun-dried tomatoes, olives, fresh basil, fig glaze, baguette)</i>	\$18
White fish spread crostini <i>(served with cornichons, on baguette)</i>	\$18
Smoked Salmon crostini <i>(scottish salmon filet smoked over hickory, creme cheese, capers, dill, on baguette)</i>	\$22

### **Tapas**

Brie and Jamon Serrano sandwich <i>(brie cheese, jamon serrano, greens, sun-dried tomatoes)</i>	\$24
Brie tarts <i>(4 small tarts filled with brie and olive oil)</i>	\$16
Burata <i>(basil, pesto, fig, glaze, bread)</i>	\$14
Burrata & Jamon Serrano <i>(basil, pesto, fig, glaze, bread)</i>	\$22
Anchovy fillet <i>(marinated with lemon, served with bread)</i>	\$18
Endive bites with anchovies <i>(cream cheese and walnuts, 4 pcs)</i>	\$16
Sardines in oil <i>(skinless, boneless, served in tin, with bread)</i>	\$14
Spinach, Artichoke & Parmesan dip <i>(with olives &amp; crackers)</i>	\$12
Hummus <i>(with sun-dried tomatoes &amp; crackers)</i>	\$12
White Fish spread <i>(with cornichons &amp; crackers)</i>	\$14
Big Three combo <i>(artichoke dip, hummus, white fish dip &amp; crackers)</i>	\$28
Bread basket <i>(freshly made bread, salty butter, olive oil)</i>	\$10
Olives and Nuts	\$10
Olives	\$8
Cornichons	\$8
Caperberries	\$8
Extra Bread	\$6

### **Dessert \$12**

Macaroons (3 pcs, cocoa nibs)  
Tartuffo (pistachio, chocolate, capuccino)

### **NA Beverages**

Sparkling water - \$6, Coca-cola - \$6, Ginger ale - \$6

Juice: Mango, Peach - \$10

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