

SPANISH SNACKS

- PAN CON TOMATE /6.**
crushed tomatoes, garlic, extra virgin olive oil
- WITH MANCHEGO CHEESE: /10.**
WITH ANCHOVIES: /8.
- TORTILLA ESPANOL /11.**
fried potato, onion, piquillo pepper, aioli
- JAMON SERRANO /14.**
cured 18 months, 45 grams portion
- SPANISH CROQUETTES (2) /8.**
jambon serrano, manchego, lemon
- MARINATED OLIVES /5.**
crushed chili, orange rind, bay leaf
- CRISPY RICE /9.**
chorizo, saffron, spicy aioli
- PINTXO GILDA (3) /9.**
anchovy, pepperoncino, green olive

WEEKLY SPECIALS

WEDNESDAY

half priced bottles of wine

THURSDAY

*\$38 spanish table w/optional \$17 wine pairings
(per person, min. 2 people)*

SUNDAY

\$25 paellas

HIGH TOP HAPPY HOUR

daily from 5-7pm

FEATURE COCKTAIL /9.

WHITE OR RED WINE PORRONS /25.

VEGETABLE TAPAS

- OX HOUSE SALAD /11.**
apple, almonds, manchego, sherry vinaigrette
- RAINBOW CARROTS /12.**
tahini yogurt, macedonian feta, mint
- SQUASH "POLENTA" /15.**
brown butter, manchego, candied walnuts
- SAUTEED MUSHROOMS /16.**
garlic, sherry cream, crostini
- CHARRED BROCCOLINI /16.**
chorizo romesco, seasoned bread crumbs
- PATATAS BRAVAS /12.**
crispy fried baby potatoes, OX bravas sauce, aioli

MEAT & FISH TAPAS

- PRAWNS /16.**
spicy tomato, fried garlic
- SALT COD CROQUETTES (4) /12.**
chili relish, aioli, lemon
- SEAFOOD RICE /18.**
squid ink, prawns, saffron, gremolata
- PORK BELLY /14.**
spiced raisin glaze, cauliflower puree, shaved orange, candied walnuts
- SEARED SCALLOPS /18.**
chorizo hash, mojo verde
- TUNA CRUDO /14.**
buttermilk vinaigrette, dill & chorizo oil, pickled grapes
- FRIED CHICKEN /15.**
harissa cream, quince
- STRIPLOIN /19.**
mushroom 2 ways, oloroso butter

THE FAMOUS SPANISH TABLE

PER PERSON /48.

minimum two people

*a selection of our favourite tapas
ask your server for today's spanish table*

*substitutions politely declined
allergies happily accommodated*

WINE PAIRING /27



An automatic gratuity of 18% will be applied to all groups of 6 or more.