

Paella, Tapas y Copas

TAPAS

Pulpo a la Gallega 10

octopus, potato, paprika, extra virgin olive oil

Alcachofas Fritas 7

confit artichokes, garlic, romesco sauce

Huevos Rotos con Chistorra 9

chistorra sausage, fried egg, crispy potatoes

Torreznos 8

crispy pork belly, salsa brava

Tortilla con Trufa 8

potato, onion, black truffle, olive oil, bread with garlic

Croqueta con Jamon 7

jamon iberico bechamel, mojo rojo

Charcuterie Board 12

selection of spanish cheese and cold cuts
served with dates, walnuts and bread crostini



PAELLA

Arroz Del Senyoret 20

bomba rice, chicken, shrimp, mussels, beans, aioli

Vegetarian Paella 20

bomba rice, sofrito, snow peas, piquillo, beans, rosemary



FEATURED COCKTAILS

Peach Bellini, Rossini or Mimosa 7

Bloody Mary 7

vodka, tomato juice, lemon, worcestershire sauce,
tabasco, black pepper

Cypriot Spritz 7

cognac, mandarin cordial, prosecco

Rose & Thorn 7

widges gin, dry vermouth, lemon juice, rosemary &
thyme syrup, cava

Aria Negroni 7

widges gin, luxardo bitter bianco,
cocchi americano, grapefruit liqueur

Sangria's 7

white wine sangria or red wine sangria

50% Off Select Wines

SPARKLING WINE

Masottina Prosecco	50	25
Pares Balta Cava Rosé	60	30
Jean Duclert Champagne	85	43

WHITE WINE

Pares Balta "Cosmic"	50	25
Ginesta Gewurtztraminer	65	33
Verdejo Elementa	65	33
Xarel-lo Amphora Roja	75	38
Planeta Chardonnay	85	43
Dumol Chardonnay	160	80

ROSE WINE

Rickety Bridge Rose	40	20
Ch. Esclans Rock Angel	75	38

RED WINE

Maya Rosso	55	28
Cune Reserva Rioja	70	35
La Quinta Mamba, Ribera del Duero	80	40
San Roman Toro	120	60
Clos Mogador Com Tu, Garnacha	130	65
Absis Pares Balta	160	80
Gaja Magari	200	100

ALL PRICES IN CAYMAN ISLANDS DOLLARS.
16% GRATUITY IS AUTOMATICALLY ADDED TO YOUR BILL.