

# HAPPY HOURS

(HAP-EE • OU-ERS) NOUN 1. TIMES OF THE DAY MEANT FOR CAMARADERIE, CONVERSATION, AND COCKTAILS 2. GREAT TIMES/REASONS TO VISIT BOQUERIA

## TAPAS LUNCH MONDAY - FRIDAY, 11:30 AM - 3:30 PM

Pick Any 3 items in this section for \$15 | One menu per guest | Available at the Bar

### DRINKS

Vinos o Sangrías de la Casa - Red, White, Rosé

Draft Beer - Estrella Damm

Refrescante del Día - Non-alcoholic refresher

### TAPAS

Patatas Bravas - Crispy potatoes, salsa brava, roasted garlic allioli

Escalivada - Roasted eggplant, pepper, onion, labne yogurt, flatbread

Pan Tomaquet con Manchego y Jamón - Manchego cheese, Serrano ham and Pan con Tomate

Tortilla Española - Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

Ensalada Verde - Organic mixed greens, herbed croutons, citrus vinaigrette

Espinacas a la Catalana - Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins

Fritura Mixta - Fried baby squid, octopus, guindilla, salsa brava, kale chips

Bocadillo de Chorizo - House-made chorizo, Valdeón cheese, pickled shallots, salsa verde, slider bun

Albóndigas - Three lamb meatballs, tomato sauce, sheep's milk cheese

### DULCES

Churros con Chocolate ~ Traditional fried dough, thick hot chocolate

## HAPPY HOUR Monday - Friday, 3:30 pm - 7:00 pm

### TAPAS

Aceitunas 3  
Marinated olives

Garbanzos Fritos 3  
Crispy and spiced chick peas

Pan con Tomate con Jamón y Manchego 6  
Grilled bread rubbed with tomato, garlic and olive oil,  
served with Serrano ham and Manchego cheese

Tortilla Española 5  
Traditional Spanish omelet, garlic allioli

Patatas Bravas 5  
Crispy potatoes, salsa brava, garlic allioli

Albóndigas 1.50 each  
Colorado lamb meatballs, tomato sauce,  
sheep's milk cheese

Escalivada 5  
Fire roasted eggplant, red pepper, onion,  
labne yogurt, fresh herbs, olive oil  
served with flatbread

Fritura Mixta 6  
Fried baby squid, octopus,  
pickled guindilla pepper, salsa brava, kale chips

Bocadillo de Chorizo 6  
House-made chorizo, Valdeón cheese,  
pickled shallots, salsa verde, slider bun

### DRINKS

Sangría 5 glass / 25 pitcher  
Red, White or Rosé Sangría

Copa del Día 8  
Ask your server what's shakin' ...or stirred!

el Vermut 5  
Casa Mariol Vermut Negre, Soda, Orange

Draft Beer 4  
Estrella Damm

Vino de la Casa 7  
Cava, White, or Red Wine

Sherry 5  
Manzanilla, Fino or Oloroso Sherry

Kalimotxo Libre 6  
Red Wine, Barrel Aged Rum, Cola

Rebujito 6  
Manzanilla Sherry, Seltzer, Lemon Lime

Tinto de Verano 6  
Red Wine, Kas de Limón

### DULCES

Churros con Chocolate  
Traditional fried dough, thick hot chocolate

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.