NASO
TAPAS & VINO

BITES AND BOARDS

Tabla Hawthorne | Spain — $24
charcuterie board, serrano ham rosettes, Spanish chorizo, aged Manchego, quince paste, Marcona almonds, oil-cured olives, toasted crostini

Labneh and Roasted Beets | Greece | v — $14
labneh, roasted beet wedges, hazelnut dukkah and candied hazelnuts, olive oil drizzle, crisp pita triangles

Rillettes de Truite | France — $17
French smoked trout, three crostini each topped with rillettes, pickled shallot rings, cornichons, fresh dill

Conservas Portuguesas | Portugal — $16
tinned fish, served on a board with lemon wedges, pickled red onion, butter, toasted brown bread

Patatas Bravas | Spain | v — $13
crisp golden potato cubes, bravas sauce, white aioli, chile flakes, parsley

Croquetas de Jamon | Spain — $12
Spanish ham croquettes, bechamel, garlic aoli, smoked paprika, parsley

Gigantes Plaki | Greece | v | gf — $15
Greek giant white beans, rich spiced tomato sauce, crumbled feta, fresh dill, olive oil, warm bread

Jambon Beurre | France — $12
French classic. Slices of delicate Jambon de Paris, Normandy salted butter, crisp baguette

SOMETHING SWEET

Tarta de Queso | Spain | v — $13
burnt Basque cheesecake, carmelized top, poached pear, wildflower honey drizzle

FROM THE OVEN . CAST IRON

Albondigas en Salsa | Spain — $16
Spanish meatballs, rich tomato-almond sauce, marcona almonds, parsley, crusty bread

Pizza de Chorizo | Spain — $16
tomato, mozzarella cheese, Spanish chorizo, piquillo pepper, manchego, thyme

Pizza de la Semana: Tarte Flambee | France — $16
Artisian flambee, creamy white base, carmelized onions, smoked lardons, thyme

FROM THE OVEN . LARGE PIZZA

Pepperoni — $25
tomato sauce, mozzarella cheese, spicy italian Calabrin salami or hot pepperoni

Cheese | v — $25
San Marzona tomato sauce, fresh mozzarella and cheddar, drizzle of olive oil

Chef Special — $25
ask about our Chef Special

v - vegetarian | gf - gluten free

Ask us for food and wine pairings!

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