

Olives & Almonds	\$4
Our own marinade of olive oil, rosemary, orange peel and garlic served with warm almonds roasted in cocoa, cinnamon & smoked paprika.	
Frico	\$6
Three crisps of Parmesan Cheese and sliced shallot.	
Scorched Shishito Peppers	\$6
A mildly spicy Japanese pepper cooked quickly over high heat with a shot of ponzu and a pinch of Bonito.	
Sweet Potato Fritters	\$6
A North African Treat, deep fried with minted Yogurt	
Grilled Cheese	\$6
Inquire.	
Arancini	\$6
“Little oranges” in Italian. Risotto stuffed with peas and mozzarella rolled in panko and deep fried. Served on tomatillo salsa crudo	
Fried Feta	\$6
Double breaded, with a marinated tomato salad	
Octopus	\$6
Dry braised and marinated in olive oil, citrus, herbs and garlic.	
Fried Calamari with Nuoc Cham	\$8
Citrus, Soy, Fish Sauce & Chili	

snacks