

CHARCUTERIA Y QUESOS

BUILD YOUR OWN.

SERVED WITH CARAMELIZED ONIONS, SEASONAL JAM, CROSTINI

CABRA BORRACHA

drunken goat cheese, soaked in red wine, Murcia, Spain 7.

MANCHEGO

3 month aged, semi-soft sheep's milk, Spain 7.

SMOKED IDIAZABAL

8 month aged sheep's milk, Basque 10.

VALDEON

cow and goat's milk blue cheese, Castilla y León, Spain 11.

CHORIZO IBERICO

dry cured, acorn fed pork, paprika, Iberia, Spain 18.

'NDUJA

spreadable salami, calabrian chili, garlic, Calabria, Italy 14.

SPECK

salt cured and lightly smoked prosciutto, Italy 12.

JAMÓN SERRANO GRAN RESERVA

16 month aged, dry cured ham, Spain 13.

MORTADELLA

emulsified pork, pistachio, Bologna, Italy 9.

APERTIVIO

SELECTION OF SPANISH BAR SNACKS

CHEF'S SELECTION

chorizo iberico, jamón serrano, manchego, cabra borracha, olives, marcona almonds, raw honey, crostini 41.

EGGPLANT CAPONATA GF VE

sofrito, bell pepper, agrodolce 9.

MARCONA ALMONDS GF VE

roasted, sea salt 9.

CASTELVETRANO OLIVES GF VE

marinated in citrus, aleppo pepper, evoo 5.

EXECUTIVE CHEF **ANDREW BONAMASSA**

SOUS CHEF **CORNELL LIGHTY**

CULINARY DIRECTOR **FRANCO CARUBIA**

ENSALADAS

SALADS

CAESAR SALAD

baby gem, boquerón, grana padano, crostini 14.

MARKET SALAD GF VE

spring greens, heirloom tomatoes, cucumber, corn, herb vinaigrette 12.

SANDIA GF V

watermelon, whipped goat cheese, pepitas, arugula, aleppo 12.

ADD ONS:

steak (5oz) 19. | chicken 8. | salmon 16. | scallops (3) 15. | shrimp (ea) 5.

BESITOS

COMPOSED SMALL PLATES

BURRATA GF V

peach, pignoli nuts, basil, arugula, evoo 16.

MUSSELS

estrella, mustard, shallot cream, crostini 14.

CALAMARI

interstellar micro greens, squid ink aioli, fresno chili 16.

PULPO GF

octopus, confit tomatoes, crème fraîche, blood orange vinaigrette, evoo 23.

HANGER STEAK GF

sherry marinade, roasted onions, raw honey, grain mustard 21.

GAMBAS AL AJILLO GF

u8 shrimp, garlic, paprika, parsley, lemon 16.

TAPAS

SHAREABLES

SHISHITO PEPPERS GF VE

sea salt, lemon, agave 11.

ELOTE GF V

grilled street corn, calabrian chili aioli, cotija, cilantro, lime 7.

ROASTED DATES GF

jamón serrano, blue cheese, vincotto 9.

PAPA FRITA GF V

crispy fingerlings, crème fraîche, cotija, herbs 9.

BRUSSELS SPROUTS GF VE

crispy, rouille, lemon 9.

BOQUERONES

marinated white anchovies, toasted panko, lemon zest, evoo 6.

RAW BAR GF

ROTATING SELECTION.

OYSTERS

passion fruit mignonette, cocktail sauce, lemon 1/2 18. Full 33.

LITTLENECKS

passion fruit mignonette, cocktail sauce, lemon 1/2 12. Full 22.

U8 SHRIMP

cocktail sauce, lightly poached (ea) 5.

CRUDO

tuna, cucumber, blood orange segments, calabrian chili aioli 17.

PLATOS FUERTES

ENTRÉES

SCALLOPS GF

spring pea purée, corn succotash, patatas bravas 33.

SWORDFISH GF

a la plancha, roasted heirloom baby tomatoes, sugar snap peas, red bliss mash, roasted pignoli nuts 32.

SALMON

saffron corn puree, tostada, farro, zucchini, salsa verde 29.

POLLO ASADO GF

grilled chicken breast, arugula, heirloom tomatoes, shaved manchego, passion fruit vinaigrette 25.

LOBSTER ROLL

chive butter, brioche, white balsamic aioli, crispy fingerling potatoes 31.

BESOS'S BURGER

aged cheddar, roasted onions, arugula, tomatoes, garlic aioli, brioche, crispy fingerling potatoes (chicken available) 18. + bacon 2.

PAELLA GF

mussels, clams, shrimp, calamari, chicken, chorizo, cilantro, saffron rice 1/2 29. Full 55.

BUTCHER'S CUT GF

chef's rotating cut of beef served with salsa verde, red bliss mashed, arugula and blistered tomato salad MKT.

GF = GLUTEN-FREE

V = VEGETARIAN

VE = VEGAN

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*This item may be cooked to order or may contain raw or under-cooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any allergies.