

## CHARCUTERIA Y QUESOS

BUILD YOUR OWN.

SERVED WITH CARAMELIZED ONIONS, SEASONAL JAM, CROSTINI

### CABRA BORRACHA

drunken goat cheese, soaked in red wine, Murcia, Spain 9.

### MANCHEGO

3 month aged, semi-soft sheep's milk, Spain 9.

### SMOKED IDIAZABAL

8 month aged sheep's milk, Basque 10.

### VALDEON

cow and goat's milk blue cheese, Castilla y León, Spain 12.

### 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 14.

### JAMÓN SERRANO GRAN RESERVA

16 month aged, dry cured ham, Spain 15.

### MORTADELLA

emulsified pork, pistachio, Bologna, Italy 10.

## 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 10.

### MARCONA ALMONDS GF VE

roasted, sea salt 11.

### CASTELVETRANO OLIVES GF VE

marinated in citrus, aleppo pepper, evoo 7.

GF = GLUTEN-FREE    V = VEGETARIAN    VE = VEGAN

CULINARY DIRECTOR FRANCO CARUBIA  
EXECUTIVE CHEF ANNIE CAMACHO



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## 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) 6.

## BESITOS

COMPOSED SMALL PLATES

### BURRATA GF V

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

### MUSSELS

estrella, mustard, shallot cream, crostini 17.

### 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, sweet potato mashed 23.

### GAMBAS AL AJILLO GF

u8 shrimp, garlic, paprika, parsley, lemon 18.

## 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

marcona almonds, pancetta, castelvetrano olive 12.

### 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 8.

## 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) 6.

### TUNA TARTARE

avocado, seasonal fruit, garlic aioli 26.

## PLATOS FUERTES

ENTRÉES

### SCALLOPS GF

sweet potato mashed, crispy brussels, honey 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 32.

### 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.

### GNOCCHI

potato gnocchi, mushrooms, bechamel, pecorino: chicken 26. | shrimp 32.

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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.