

# TAPAS: *Traditional small Spanish dishes to nibble on, meant to be shared and savored, for the pleasure of relishing in food, friendship, and happiness.*

## APERTIVIO

SELECTION OF SPANISH BAR SNACKS

### CHEF'S SELECTION

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

### EGGPLANT CAPONATA VE

sofrito, bell pepper, agrodolce, crostini 10.

### MARCONA ALMONDS GF VE

roasted, sea salt 11.

### CASTELVETRANO OLIVES GF VE

marinated in citrus, aleppo, evoo 6.

## ENSALADAS

SALADS

### CAESAR SALAD

romaine, boquerónes, pecorino, house made croutons 14.

### MEDITERRANEAN SALAD GF V

mixed greens, feta, onions, tomatoes, olives, vincotto, balsamic vinaigrette 14.

### FALL SALAD GF V

romaine, blue cheese, crispy apples, cranberries, candied pecans, apple cider vinaigrette 15.

### ADD ONS:

steak (5oz) 19. | chicken 8. | salmon 15. | scallops (ea) 5. | shrimp (ea) 6.



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CULINARY DIRECTOR FRANCO CARUBIA

EXECUTIVE CHEF ANNIE CAMACHO

## TAPAS

SHAREABLES

### BURRATA V

arugula, beets, membrillo, vincotto, olive oil, aleppo, crostini 15.

### STEAMED CLAMS

garbanzo beans, ginger, cilantro 14.

### CALAMARI DEL MAR

fried calamari, 'nduja, sugo 16.

### PULPO GF

octopus, arugula, calabrian chili aioli, garlic aioli 17.

### GAMBAS AL AJILLO GF

u8 shrimp, arugula, garlic, paprika 16.

### SHISHITO PEPPERS GF VE

sea salt, agave, aleppo 10.

### CRAB CAKES

arugula, calabrian chili aioli 16.

### CORN RIBS GF V

cotija cheese, calabrian chili aioli 9.

### EMPANADA DE CHORIZO

crème fraîche 10.

### BRUSSELS SPROUTS V

crispy, calabrian chili aioli 9.

### BOQUERONES

marinated white anchovies, toasted panko, lemon zest, evoo 8.

### HANGER STEAK GF

sherry marinade, roasted onions, raw honey, grain mustard, sweet potato mashed 23.

### MEATBALL DI CABRA GF

ground lamb, cabra borracha, red pepper hummus, crispy garbanzo beans 17.

### PATATAS BRAVAS V

salsa brava, garlic aioli 9.

### ROASTED DATES GF

jamón serrano, blue cheese 11.

### RED PEPPER HUMMUS VE

marinated peppers, crispy garbanzo beans, crostini 10.

### CROQUETAS

jamón serrano, manchego, membrillo sauce 12.

### CHORIZO AL VINO

red wine, fried onions 11.

## RAW BAR GF

ROTATING SELECTION.

### OYSTERS

mignonette, cocktail sauce 1/2 18. Full 33.

### LITTLENECKS

mignonette, cocktail sauce 1/2 12. Full 22.

### U8 SHRIMP

cocktail sauce, lightly poached (ea) 6.

### TUNA TARTARE

avocado, mango, garlic aioli 21.

### CRAB ENSALADA

crab, red and green bell peppers, onion, cilantro, herb vinaigrette 17.

## PLATOS FUERTES

ENTRÉES

### SCALLOPS

sweet potato mashed, crispy brussels, honey 33.

### BRONZINO GF

whole grilled fish, roasted beet and arugula salad, gremolata, crème fraîche, grilled lemon 30.

### COD

speck, mussels, vegetable medely, 'nduja brodo 28.

### POLLO CON ARROZ GF

grilled chicken breast, spanish rice, onions, peppers, peas, gremolata 26.

### COCIDO

salmon, garbanzo beans, chorizo, patatas bravas 27.

### BESOS'S BURGER

aged cheddar, roasted onions, arugula, tomatoes, garlic aioli, brioche, patatas bravas (chicken available) 18. + bacon 2.

### PAELLA GF

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

### GNOCCHI

potato gnocchi, mushrooms, bechamel, pecorino: chicken 22. | shrimp 29.

### BUTCHER'S CUT GF

chef's rotating cut of beef MKT.

GF = GLUTEN-FREE

V = VEGETARIAN

VE = VEGAN

\*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.