

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

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.

BRIE CHEESE

triple crème, France 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.

APERITIVO

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, boquerones, 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.

TAPAS

SHAREABLES

BURRATA V

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

CALAMARI DEL MAR

fried calamari, calabrian sauce 16.

SPANISH OCTOPUS GF

arugula, calabrian chili aioli, garlic aioli 17.

GARLIC SHRIMP 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 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.

LAMB MEATBALLS

drunken goat cheese, 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.

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

caramelized mushrooms, brussels, parsnip purée 28.

POLLO CON ARROZ GF

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

MAPLE GLAZED SALMON*

candied pecans, mashed potatoes, asparagus 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: for one 29. | for two 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

CULINARY DIRECTOR FRANCO CARUBIA

EXECUTIVE CHEF ANNIE CAMACHO

*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.

BESOSTAPAS.COM



Facebook Instagram @BESOSTAPAS



Follow us on social and post your experiences tagging Besos for a chance to be featured on our page!

