

PLATOS FUERTES

ENTRÉES

CITRUS SCALLOPS

pearl couscous, asparagus, lemon butter 32.

SWORDFISH

quinoa, black bean pico de gallo, avocado purée 29.

PASSION FRUIT GLAZED SALMON*

mango and pineapple salsa, summer vegetable couscous 26.

LOBSTER ROLL

chive butter, white balsamic aioli, brioche, patatas bravas 28.

LEMON CHICKEN

grilled chicken breasts, patatas bravas, grilled corn, lemon sauce 26.

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.

PESTO GNOCCHI GF V

zucchini, summer squash, cherry tomato, burrata 22.

BUTCHER'S CUT* GF

chef's rotating cut of beef MKT.



PRIVATE EVENTS

Available 7 days a week for parties of 10-60 guests. Our private event spaces are customizable and can be held indoors or outdoor on the patio (seasonally). Let us host your next special event!

Our private room is perfect for bridal showers, baby showers, group dinners and more! Our talented event team will guide you every step of the way, we look forward to making memories with you.

Contact us at PD@TheMartucciGroup.com for more information on booking a private event!



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378 Main Street, East Greenwich, RI 02818
(401) 398-8855
BESOSTAPAS.COM

Menu prices and content subject to change without notice.



TAKEOUT MENU



BRUNCH

October 1st - May 1st
10AM - 3PM

HOURS

Sunday | 3:00PM - 9PM
Monday - Thursday | 11:30AM - 9PM
Friday - Saturday | 11:30AM - 10PM

WOOD-FIRED SELECTIONS

available weather permitting

Monday - Thursday | 11:30AM - Close
Friday & Saturday | 11:30AM - Close

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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

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.



GF = GLUTEN-FREE

V = VEGETARIAN

VE = VEGAN



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, pecorino, anchovies, house made croutons 14.

STRAWBERRY SALAD V GF
mixed greens, blue cheese, strawberry, mango, candied pecans, passion fruit vinaigrette 14.

MEDITERRANEAN SALAD V GF
arugula, quinoa, feta cheese, cherry tomato, cucumber, red onion, olives, balsamic vinaigrette 15.

ADD ONS:
steak (5oz) 16. | chicken 6. | salmon 15. | scallops (ea) 5. | shrimp (ea) 6.
lobster meat (4oz) 16.

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.

TAPAS

SHAREABLES

BURRATA V
tomatillo, pesto, vincotto, chili aioli, crostini 15.

GREEK CALAMARI
feta cheese, olives, banana peppers, vincotto 16.

SPANISH OCTOPUS GF
white bean purée, sliced radish, black garlic aioli 17.

GARLIC SHRIMP GF
u8 shrimp, arugula, garlic, paprika 16.

MUSSELS
white wine, chorizo, tomato, paprika, crostini 14.

SHISHITO PEPPERS GF VE
sea salt, agave, aleppo 10.

CRAB CAKE
mango and pineapple salsa, crispy tortilla, chili aioli 16.

ELOTE GF V
corn, red bell pepper, red onion, cilantro, chili aioli, sour cream, avocado purée, served with corn tortillas 9.

EMPANADAS
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 21.

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, guava sauce 12.