

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.

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.

RAW BAR GF

ROTATING SELECTION.

BUCK-A-SHUCK

\$1 oysters every Friday & Saturday from 3pm - 5pm

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.

CEVICHE*

white fish, tuna, salmon, leche de tigre, crispy tortilla 18.

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.

TAPAS TASTING

Monday - Wednesday Nights

Choose 3 tapas for \$25 or our Chef's Special Selection, 7 tapas with crostini for \$35

BUILD YOUR OWN PAELLA

Thursday Nights

Customize your perfect Paella made right in the dining room by Chef Annie Camacho

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 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.

GF = GLUTEN-FREE V = VEGETARIAN VE = VEGAN

CULINARY DIRECTOR FRANCO CARUBIA
EXECUTIVE CHEF ANNIE CAMACHO

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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.