

# PLATOS FUERTES

## ENTRÉES

### CRISPY SKIN SALMON\*

Risotto style orzo, roasted red peppers, olive relish, olive oil 28.

### PAELLA MARISCOS

Shrimp, mussels, clams, calamari, piquillo peppers, fresh peas, seafood saffron broth 29. (for one) 55. (for two) (GF)

### GNOCCHI

Spanish tomato sauce, burrata, garlic herb toasted breadcrumbs 23. (V)

### ARROZ CON POLLO

Braised chicken thighs, homemade sofrito, olives, piquillo peppers, lima beans, bomba rice 22. (GF)

### BESOS LASAGNA

Spanish chorizo, beef, veal, bechamel, ricotta, parmesan, manchego, smoky tomato sauce 26.

### BESOS BURGER\*

Dry aged burger locally sourced from Blackbird Farm in Smithfield RI, lettuce, tomato, american cheese, spicy aioli, caramelized onion, french fries (grilled chicken available) 20. (GFA) +2.

### BUTTERNUT SCALLOP RISOTTO\*

Seared scallop, roasted butternut squash, salsa verde, pepitas, shaved parmesan 34. (GF)

### BUTCHER'S CUT\* 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](mailto:PD@TheMartucciGroup.com)



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

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Menu prices and content subject to change without notice.



## TAKEOUT MENU



### BRUNCH

October - May

10AM - 3PM

### HOURS

Sunday | 10:00AM - 9PM

Monday - Thursday | 11:30AM - 9PM

Friday - Saturday | 11:30AM - 10PM

Lunch/Brunch | Open - 3PM

Charcuterie & Raw Bar | 3PM - 4PM

Dinner | 4PM - Close

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378 Main Street, East Greenwich, RI 02818

**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

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.



## APERITIVO

SELECTION OF SPANISH BAR SNACKS

**CHEF'S SELECTION**  
Chorizo iberico, jamón serrano, manchego, cabra borracha, brie, caramelized onion, seasonal jam, 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

**MANCHEGO CAESAR**  
Romaine, anchovies, manchego, lemon dijon vinaigrette, garlic herb toasted breadcrumbs 16. (V, GFA)

**SEASONAL MIXED GREENS**  
Roasted butternut squash, cranberries, pickled red onions, cherry tomatoes, crumbled goat cheese, pepitas, creamy balsamic 15. (V, GF)

**ROASTED BEETS**  
Marinated roasted beets, whipped herb goat cheese, toasted almonds, truffle honey 16. (V, GF)

**ADD ONS:**  
steak (5oz) 16. | chicken 7. | salmon 15. | scallops (ea) 5.  
shrimp (ea) 6. | lobster meat (4oz) 16.

CULINARY DIRECTOR FRANCO CARUBIA | EXECUTIVE CHEF MOMO CAMARA

## TAPAS

SHAREABLES

**PAN CON TOMATE**  
Grilled rosemary and olive bread, garlic, seasoned fresh crushed tomatoes, olive oil, chives 7. (V)

**BURRATA**  
Jamón serrano, fig jam, grilled olive bread 15. (GFA)

**BOQUERONES**  
Marinated white anchovies, toasted garlic panko, lemon zest, olive oil 8. (GFA)

**CALAMARI**  
Fried calamari, crispy cherry & banana peppers, olives, roasted lemon garlic aioli 16.

**PATATAS BRAVAS**  
Crispy fried confit potatoes, roasted garlic aioli, bravas sauce 12.

**CHARRED BROCCOLINI**  
Roasted pepper & almond romesco sauce, sauteed garlic & herbs, vincotto 11. (V, GF)

**CRISPY CAULIFLOWER**  
Smoked paprika salt, chipotle roasted garlic aioli, hot honey 11. (V)

**GRILLED OCTOPUS**  
Tender braised grilled octopus, saffron fennel white bean ragu, parsnip puree, radish & herb salad 17. (GF)

**CROQUETAS**  
Jamón serrano, manchego, guava sauce 12.

**GAMBAS AL AJILLO**  
Head on roasted garlic prawns, saffron, chili, garlic olive oil, fresh herbs, grilled olive rosemary bread 21. (GFA)

**BRUSSELS SPROUTS**  
Crispy fried, apple cider glaze, sweet potato, garlic aioli, fresh herbs 12.

**ROASTED DATES**  
Gorgonzola crema, jamón serrano 11. (GF)

**EMPANADAS**  
Chorizo, caramelized onions, crème fraîche 10.

**GRILLED PORK BELLY**  
Harrisa glaze, fig mostarda, radish herb salad 16. (GF)

**GRILLED HANGER STEAK\***  
Pequillo pepper sauce, charred scallion, roasted jalapeño chimichurri 21. (GF)

GF: GLUTEN-FREE GFA: GLUTEN-FREE AVAILABLE

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.