

PLATOS FUERTES

ENTRÉES

PAELLA
Saffron rice, shrimp, mussels, clams, calamari, chicken, chorizo 29. (for one) 55. (for two) (GF)

FISH & CHIPS
Beer battered cod, coleslaw, lemon, tartar, french fries 21.

PASSION FRUIT GLAZED SALMON*
Mango pineapple salsa, summer vegetable couscous 28.

LEMON CHICKEN
Grilled chicken breasts, confit potato, grilled corn, lemon sauce 26.

CITRUS SCALLOPS*
Pearl couscous, asparagus, lemon butter 32.

PESTO GNOCCHI
Zucchini, summer squash, cherry tomato, burrata 22. (V, GF)

LOBSTER ROLL*
Traditional style or warm butter, brioche, french fries 28. (GFA)

BESOS BURGER*
CAB burger, lettuce, tomato, american cheese, smoked paprika aioli, caramelized onion, french fries (grilled chicken available) 18. (GFA) +2.

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



BESOSTAPAS.COM

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



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

Menu prices and content subject to change without notice.



TAKEOUT MENU



TAKEOUT HOURS

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

BESOS AFTER DARK

Friday - Saturday | 9PM - 1AM

(401) 398-8855
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

CHOOSE FROM A SELECTION OF PREMIUM MEATS & CHEESES,
SERVED WITH CARAMELIZED ONIONS, SEASONAL JAM, CROSTINI

CHEF'S SELECTION

Chorizo iberico, jamón serrano, manchego, cabra borracha,
brie, caramelized onions, seasonal jam, crostini 41.

DRUNKEN GOAT CHEESE

Soaked in red wine, Murcia, Spain 9.

BURRATA

Creamy stracciatella, usa 6.

MANCHEGO

3 month aged, semi-soft sheep's milk, Spain 9.

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

SMALL SPANISH BAR SNACKS

MARCONA ALMONDS GF VE

Roasted, sea salt 11.

CASTELVETRANO OLIVES GF VE

Marinated in citrus, aleppo, evoo 6.

ENSALADAS

MANCHEGO CAESAR

Romaine, manchego, caesar dressing,
garlic herb toasted breadcrumbs 16. (V, GFA)

WATERMELON

Whipped goat cheese, pepitas,
arugula garnish, aleppo 15. (V, GF)

MEDITERRANEAN

Arugula, quinoa, feta, cherry tomato, cucumber,
red onion, olives, creamy balsamic 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

GF: GLUTEN-FREE GFA: GLUTEN-FREE AVAILABLE

V: VEGETARIAN VE: VEGAN

TAPAS

SHAREABLES

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 squid, crispy cherry & banana peppers, olives,
roasted garlic aioli 16.

PATATAS BRAVAS

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

CRISPY CAULIFLOWER

Sweet chive herb sour cream 11. (V)

ELOTE

Corn on the cob, smoked paprika aioli, cotija, lime, cilantro aleppo 9. (V)

CROQUETAS

Jamón serrano, manchego, guava sauce 12.

GARLIC PRAWNS

Saffron, chili, garlic olive oil, fresh herbs,
grilled olive rosemary bread 21. (GFA)

BRUSSELS SPROUTS

Apple cider glaze, sweet potato, garlic aioli, fresh herbs 12.

EMPANADAS

Chorizo, caramelized onions, crème fraîche 10.

RED PEPPER HUMMUS CRUDITÉ

Carrots, cucumber, roasted red peppers, olive oil, aleppo 12. (GF, VE)

GRILLED HANGER STEAK*

Pequillo pepper sauce, charred scallion, chimichurri 21. (GF)

MUSSELS

White wine, chorizo, tomato, paprika, crostini 14. (GFA)

*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.