

RESTAURANT WEEK | SPRING 2026 \$52

FOR THE TABLE

LEBANESE OLIVES & MARCONA ALMONDS \$14

HUMMUS | ZA'ATAR PITA CHIPS \$14

SERRANO HAM | DAILY SELECTION OF CHEESE | MEMBRILLO |
PICKLED RED ONIONS | GRILLED BREAD \$16

First

ASPARAGUS SOUP | CHARRED SCALLION | HARISSA LABNEH

ROASTED HEIRLOOM CARROTS | DUKKAH-WHIPPED FETA | HONEY | RADISH |
HARISSA VINAGRAITTE

BURRATA & STRAWBERRY SALAD | ZÁATAR | ARUGULA PISTOU |
FRIED CHICKPEAS | PICKLED MUSTARD SEED

Second

WARM RADISH & BROWN BUTTER | SPRING PEAS

STUFFED PIQUILLO PEPPER | SERRANO HAM | SOFRITO | MIGAS

CHICKPEA FRIES | CUCUMBER YOGURT | FETA | PARSLEY

BABA GANOUSH | ROASTED ZUCCHINI | POMAGRANATE AIOLI | TOASTED SESAME |
MINT | PICKLED RED ONION

Main TAPAS & WINE BAR | PORTSMOUTH, NH | EST. 2008

PAN SEARED SHRIMP | YOUNG GARLIC | FENNEL CREAM SAUCE | WHITE BALSAMIC |
FRISÉE

GRILLED FLANK STEAK | CHERMOULA | SMASHED FINGERLING POTATOES |
SPRING SALAD | RED WINE VINAIGRETTE

PARISIAN GNOCCHI | PORCINI-TRUFFLE BROTH | PEAS | CIPOLLINI ONIONS |
ROASTED MUSHROOM | ASPARAGUS

ADD SHORT RIB + \$10

CAVA'S PAELLA | CHICKEN & HOUSE CHORIZO | SEASONAL VEGETABLES
{ADD MOJO SAUCE} + \$3

Something Sweet

CHURROS & CHOCOLATE

BASQUE-STYLE CHEESECAKE | RHUBARB | SWEETENED SESAME

ORANGE CAKE | ALMONDS | VANILLA-MASCARPONE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES PRIOR TO ORDERING

EXECUTIVE CHEF: HILLARY SCHMIDLE