

DINNER MENU

sabrōsō + sorbō

Interested in private dining, contact candice.madarang@marriott.com

CHARCUTERÍA Y QUESO

MEAT

Jamon Serrano Citterio 6

Uncured Salchichon 6

Uncured Chorizo 6

CHEESE

Cabrales 6

Manchego 6

Spanish Goat 6

Iberico 6

PICK 5 FOR \$25

Served with: Marcona almonds, quince paste, olives, honeycomb, mustard, pickled vegetables, crusty bread

CON AMIGOS

BRICK ROASTED CHICKEN26

Rubbed with house spices, roasted three potato hash, white bean ragu, mixed green salad

*Add Merguez sausage \$7

SPANISH RED SNAPPER27

Pan seared snapper filets, grilled scallion & blistered cherry tomato, basmati rice, wilted spinach, red harissa curry, mixed green salad

NEW YORK STRIPLOIN STEAK30

14 oz chuletón, blistered shishito peppers, fennel, marinated tomatoes, chimichurri sauce

GRILLED PORTOBELLOS18

Balsamic grilled portobello mushrooms – with charred string beans, toasted quinoa, harissa yogurt, mixed green salad

POSTRES

CREME CATALANA7

Custard dessert with citrus zest

TRES LECHES CAKE7

Sponge cake soaked with three milks, and macerated berries

WARM SPANISH DOUGHNUTS7

Spiced chocolate with sea salt

SHERRY BERRIES7

Seasonal berries soaked in sherry with house cream

CHEESE CAKE.....7

Whipped cream, luxardo cherry gastrique

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. 18% service charge will be added to parties of six or more.

TAPAS

BABY SPANISH OCTOPUS17

Split pea puree, micro celery, toasted marcona almonds, pimenton oil

STEAMED MUSSELS13

White onion, harissa marinara, red wine

CROQUETTAS7

Bacalao Croqueta – salted cod, potatoes, smoked paprika aioli, Jamon – warm whole grain mustard

Spinach – sherry vinaigrette

PAPAS BRAVAS7

Garlic aioli

ROASTED BEETS7

Crumbled Spanish goat cheese, marcona almonds

BRUSSEL SPROUTS7

Sorranno ham lardons



CHARRED STRING BEANS7

Sea salt, roasted garlic & smoked harissa aioli

ALBONDIGAS10

Spicy beef and pork meatballs, tomato sauce

MARINATED FLAT IRON STEAK12

Cabrales crumbles, rioja sauce

SMOKED MERGUEZ SAUSAGE10

White bean ragout, garlic aioli

CAMERONES SALTEADOS15

Sautéed shrimp, gigante beans, cold pressed olive oil

SPANISH FRIED CAULIFLOWER.....7

Pimenton dusted cauliflower, harissa garlic aioli

COCKTAILS

SIGNATURE COCKTAILS

VERANO	12
Blanco tequila, tarragon syrup, lemon juice, aperol, simple syrup	
ALTA MODA	15
Blue coat gin, St. Germain, grapefruit juice, orange bitters	
SPANISH LIBRE	11
Rum, Licor 43, lemon juice, Pepsi	
EL SUENO	16
(Take on the Paloma): tequila, Campari, lime juice, agave syrup, grapefruit soda, garnish dried grapefruit quarter	
ARCE AGRIO	16
Woodford rye, maple syrup, egg white, lemon juice, bitter	
LEMON ROSEMARY SMASH	12
Citrus vodka, lemon, rosemary simple syrup, cava, garnish rosemary sprig	
JACK OF SPADES	16
Courvoiser, apple cider, lemon juice, honey syrup, cava	

CLASSIC COCKTAILS

MANHATTAN	17
Woodford Rye, vermouth, bitters, luxardo cherries	
DAIQUIRI	14
Leblon Cachaca Rum, fresh lime juice, simple syrup	
NEGRONI	15
Bombay Campari, vermouth, orange peel	
BEES KNEES	17
Hendricks gin, lemon juice, honey	
SIDECAR	17
Courvoisier, Cointreau, lemon juice	
MARGARITA	17
Patron Silver Cointreau, lime juice, agave	



PUNCH

4 GLASS AND GARNISHES ON THE SIDE

SIGNED: Blanco tequila, lime juice, agave syrup, strawberries, basil, rose cava	48
SEALED: Light and dark rum, pineapple juice, orange juice, cream of coconut, nutmeg	36
DELIVERED: Gin, St. Germain, lime juice, cava, simple syrup	40

SANGRIA: BY THE GLASS OR PITCHER

TRADITIONAL 11/40	WHITE 11/40	SEASONAL 11/40
Red blend, captain morgan lemon simple club	White wine, captain morgan lemon simple, club soda	White wine, gala orange liqueur, cinnamon ginger beer

BUILD YOUR OWN GIN & TONIC

<u>PICK UP TO 3 AROMATICS</u>	<u>CHOOSE 1 SIMPLE SYRUP</u>	<u>CHOOSE YOUR GIN</u>
Rosemary, sage, lemon, lime, pink grapefruit, juniper berry, pink peppercorn, serrano chili	Regular, rosemary, honey, tarragon, agave	Faber \$11 Blue Coat \$13 Bombay \$15 Tanqueray \$14 Hendricks \$17
	<u>CHOOSE 1 TONIC BY FEVER-TREE</u>	
	Indian Tonic Elderflower Aromatic Citrus Mediterranean	

BEERS

DRAFT

MAHOU CINCO ESTRALLA 8.50	
European Pale Lager	
YARD BRAWLER 7.50	
Brown Ale	
ROTATING IPA 7.50	
Local IPA	
TROEGS DREAM WEAVER. 7.50	
Hefeweizen	
YUENGLING 6.50	
American Amber/Red Lager, Local	
VICTORY HOME GROWN 7.50	
American Lager	
DOWNEAST CIDER 8.50	
SLY FOX PILS 7.50	

DOMESTIC

BUDWEISER 5.50
BUD LIGHT 5.50
COORS LIGHT 5.50
MILLER LITE 5.50
YUENGLING 5.50
O'DOULS 5.50
MICHELOB ULTRA 6

IMPORTED

ESTRELLA DAURA 7
CORONA 7
AMSTEL LIGHT 7
STELLA 7

BOTTLES

CRAFT BOTTLE
BLUE MOON 7
PHILLY PALE ALE 7
DOGFISH HEAD IPA 7
YARDS WASHINGTON PORTER 7
TROEGS JAVAHEAD STOUT 8

WINES

SPARKLING 6oz/9oz/Bottle

JAUME SERRA	12/44
Cristalino Serra Brut Cava Spain	
RUFFINO PROSECCO	15/58
Italy	
CLOS LA SOLEYA	15/57
Brut Rose Cava	
MOET ET CHANDON	- /130
Champagne Brut France	

WHITE 6oz/9oz/Bottle

MARTIN CODAX ALBARINO	14/20/56
MARQUES DE RISCAL RUEDA	10/15/38
VEVI RUEDA BLANCO	13/18/50
BENAZA	15/20/58
Monterrei Godello	
VICARIO	13/18/52
Blanco de tempranillo, Spain	
MAS 34	11/16/41
Chardonnay, Spain	
NAIPES MUS	15/20/58
Garnacha Blanca	
MARK WEST	13/18/48
Pinot Grigio California	

REDS 6oz/9oz/Bottle

LAS ROCAS	12/17/44
Garnacha Calatayud	
MARTIN CODAX	13/18/50
Ergo Tempranillo Rioja	
BOBAL ESTENAS	13/18/52
Utiel-requena	
CAMPO VIEJO	14/19/54
Reserva rioja	
BRISA CABERNET SAUVIGNON	13/18/52
ROBERT MONDAVI	12/16/44
Private Selection Cabernet	
ROBERT MONDAVI	12/16/44
Private Selection Merlot	

VERMOUTH 3oz pour with orange peel

VIDTE VERMUT BLANCO	12
VIDTE VERMUT ROJO	12

SHERRY 3oz/Bottle

BODEGAS GONZALEZ BYASS TIO PEPE FINO SHERRY	13/52
DELGADO ZULETA MEDIUM DRY AMONTILLADO SHERRY	10/40
SAVORY AND JAMES SHERRY CREAM JEREZ	11/46