



Late Spring/ Summer Menu

Breakfast Served from 7a.m. to 11a.m.

House Granola. 4
Greek Style Yogurt. 3
Sourdough or Multi-Grain Toast. 2
Plain or Everything Bagel with Herbed Cream Cheese. 3
English Muffin. 3
Croissant. 3

Tortilla of the Day. 6
Herb and Gruyere Omelette. 5

Papas Bravas. 4
Seasonal Fresh Fruit. 4
House Jam. 1

Breakfast Sandwiches. 6

Choose Bread:

Multi-Grain
Sourdough
Croissant
Bagel

Choose Three Ingredients:

Scrambled or Fried Egg
Gruyere or Hook's Three Year Cheddar
Slow Roasted Tomatoes
Bibb Lettuce
Peperonata
Papas Bravas
House Cured Salmon
Virginia Country Ham
Spanish Chorizo
(*extra ingredient: .75 each*)

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Lunch and Dinner Served from 11:30a.m. to 10p.m. (Friday and Saturday, later)

From The Pantry:

Marinated Bing Cherries. 4/ 6
shallot, garlic, thyme, sherry vinegar, olive oil

Assortment of Pickles. 3/ 6
changes daily, please inquire

Citrus Scented Olives. 4/ 7
cerignola, picholine, kalamata, nicoise, manzanilla

Assortment of Nuts. 4/ 7
warmed and buttered almonds, walnuts, pecans, peanuts and brazil nuts. fresh thyme, rosemary and sage.

Boquerones. 4/ 6
marinated Spanish white anchovy filets

Assortment of Artisanal Cheeses. 10
domestic and imported. please inquire. with quince paste, grapes and warm bread

Assortment of Artisanal Sausages. 11
house-made and imported. please inquire. with grain mustard, cornichons and warm bread

Helios Hummus. 7
with assorted vegetables, harissa, kalamata olives, warmed bread and olive oil

From the Stove:

Wild Mushroom Risotto. 4/ 7
assorted wild mushrooms with thyme, roasted garlic and manchego

French Beans. 4/ 7
garlic and tarragon butter

Merguez Sausage and Chickpeas. 5/ 8
piquillo peppers, roasted eggplant, caramelized shallot



Seared Prawns. 6/ 9

in the shell with sauteed garlic, guindilla peppers, black sea salt

English Pea Ragout. 5/ 8

bacon, white wine, oregano, mint

Grilled White Asparagus and Leeks. 5/ 8

romesco sauce, olive oil, sumac

Braised Escarole. 5/ 7

garlic, pine nuts, golden raisins

Braised Pork Shoulder and French Lentils. 5/ 8

apples, grain mustard

Papas Bravas. 4/ 7

spicy roasted yukon potatoes with orange aioli

Baccala Stuffed Piquillo Peppers. 5/ 8

salt cod and potato puree, lemon, olive oil

Salads:

Mixed Greens. 6

fresh herbs, shallot, lemon, olive oil, sea salt

Asparagus and Crab. 7

poached egg, capers, radish, masago, grapefruit

Roasted Beets. 7

arugula, pistachios, orange, fresh goat cheese, orange blossom vinaigrette

Nicoise. 7

house conserved tuna, french beans, nicoise olives, boiled egg, shallot, potatoes, capers, red wine vinaigrette



Sandwiches. all 7.50 and served with a small mixed green salad or potato chips
(served from 11:30a.m.- 5p.m.)

Serrano Ham and Manchego.
on grilled sourdough, chestnut honey/ creme fraiche

Helios Chicken Salad.
herbed, slow roasted chicken salad, bibb lettuce and tomato on multi-grain bread

Turkey and Avocado
on grilled sourdough with tomato confit, arugula and comte cheese

Braised Pork Shoulder
apricot chutney, shaved fennel, pickled red onion on toasted baguette

Shrimp and Crab Remoulade
capers, red onion, chile flake, aioli and bibb lettuce served open faced on baguette

Cheese Press
comte, hook's 3yr cheddar and manchego with tomatoes and piquillo peppers on grilled sourdough

