



ARCANO

SPANISH KITCHEN - LATIN SOUL

Tuesday - Friday
4pm-7pm

COCTELES ARCANO \$12

COPA DE VINO \$10

TABLADO (build your board)

CHEESE

MEATS

MANCHEGO

sheep, nutty and sweet - 6

PALETA IBÉRICA

iberian ham - 11

TETILLA

cow, mild and buttery - 6

JAMON SERRANO

serrano ham - 6

CHORIZO

pork - mild spice Cantimpalo - 6

MURCIA AL VINO

goat, wine cured - 6

PAN DE MASA MADRE O DE CACAO

sourdough classic or cacao (G-V) - 4

JALEA DE VINO O NARANJA - 4

TAPAS

2 Croquetas de Jamón - 6

Patatas Bravas - 10

Garbanzos con Chorizo - 10

Calamares Fritos - 14

Yuca Frita - 8

Mezcaloco

mezcal joven, ancho reyes, orange, lime, agave, tajin rim

La Condesa

small batch hand-craft condesa gin, prickly pear and orange, aperol. amaro, grapefruit oil

La Última Palabra

monkey shoulder whiskey, rhubarb amaro, amontillado sherry, clove syrup

Pasión y Agave

tequila joven, passion fruit nectar, lime, cassis liquor

COCTELES \$10

Martini

Margarita

Mojito

Negroni

Vermouth

BLANCO

Quibia

Anima Negra, Mallorca, Spain

Pinkgall

Gallina de Piel Navarra, Spain 2024

ROJO

Artuke

Tempranillo Rioja, Spain, 2025

Alta Pavina

Pinot Noir Castilla y León, Spain

CERVEZA \$6

Inedit

Daura

Estrella Galicia

Daura non-alcoholic