

BAR MOLINO

Taste of Spain Menu \$40 per person

Chef's Selection Board

house-cured meats from Molino Provisions, Spanish cheeses, marcona almonds, membrillo, guindilla

Mixed Lettuce Salad

sherry vinaigrette, Manchego, shaved red onion, guindilla

Pan Con Tomate

toasted Spanish cristal bread, grated Florida tomato, olive oil

Patatas Bravas

crispy potatoes, Salsa Brava, aioli, pimentón

Tortilla Española

omelet of potato and onion, aioli, chives

Croquetas de Queso Tetilla

brown butter, queso Tetilla, anchovy aioli

Gambas al Ajillo

sautéed shrimp, crispy garlic, red chili, grilled sourdough

Albóndigas

beef and pork meatballs, piperrada, queso Tres Leches

Chorizo

house-made smoked sausage, salsa verde, pickled vegetables

Beverages and additional items from our dinner menu may be added separately.



Tues- Thur: 3PM-9PM

Fri: 3PM-10PM

Sat: 12PM - 10PM

Sun: 10am-2pm

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 BARMOLINOJAX

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 Vegetarian

 Gluten-Free

*some menu items may be modified for dietary needs