

GET 10% OFF IF YOU BUY 12 BOTTLES OR MORE. **CARRY OUT ONLY**

Happy Wine®

• TABLAS •

BUFFALO MOZZARELLA \$17.99
Tomatoes & green sauce.

JAMÓN IBERICO DE BELLOTA FERMIN (PATA NEGRA) Y QUESO MANCHEGO \$34.99
Fermín 36 month cured Bellota ham from the legendary Black-Footed (Pata Negra) pig of Spain served with slices of Manchego cheese and marinated green olives.

JAMÓN SERRANO Y QUESO MANCHEGO \$21.99
18-month salt-cured serrano ham and Manchego cheese served with almonds, green olives and oranges.

EMBUTIDOS Y QUESOS \$26.99
18 month salt-cured jamón serrano, chorizo de Cantimpalo, Manchego, Mahon and Tetilla cheese & spiced fruit chutney

QUESOS (4 CHEESE BOARD) \$27.99
Smokey Blue - Rogue Creamery, Oregon, Cow's milk.
Truffled White Cheddar - Grafton Village, Vermont, Cow's milk.
Meredith Dairy - Marinated Sheep and Goat cheese feta, Victoria, Australia.
Saint Andre - Triple cream French Brie, Cow's milk.
All served with fresh apple slices, house made fig jam, honey, candied walnuts and shaved dark chocolate.

WINE.

BECAUSE YOU NEVER
GOT A PONY.

FOR RESERVATIONS: (305) 460-9939
Address : 2833 Bird Ave Miami, FL 33133

• ENTRE AMIGOS •

TO SHARE AMONG FRIENDS

PARRILLADA DE CARNES \$46.99
Grilled churrasco, chorizo Colombiano, lamb chops, chicken and pork pinchos, yuca frita, papa criolla y ají panca.

CHULETÓN DE CARNE \$26.99
16 oz. Certified black Angus NY strip steak, served with your choice of potatoes or vegetables.

CHULETAS DE CORDERO \$23.99
Lamb chops over a robust Romesco sauce, roasted potatoes and charred leeks.

SESAME SEED CRUSTED AJI TUNA \$24.99
Served with ajo-blanco and almond sauce, crispy shallots garnish on top.

RAVIOLI QUATTRO FORMAGGI \$16.99
With braised beef, red wine, black trumpet mushrooms and shaved Parmesan cheese on top.

AY CABRON IT'S TACO TIME! \$10.99
3 tacos of your choice: Short ribs, Colombian sausage or fried calamari served with mesclun greens, house hot sauce and pico de gallo.

• TAPAS CALIENTES •

DATILES ENVUELTOS EN TOCINETA \$9.99
Dates stuffed with blue cheese, wrapped in bacon and aji dulce de leche.

CURRY GINGER CHICKEN WINGS \$11.99
With Sesame seeds, scallions and goat cheese.

ALBONDIGAS HAPPY WINE \$11.99
Meatballs stuffed with Manchego cheese and topped with whipped goat cheese and herbs.

COLIFLOR GRATINADA \$10.99
Roasted cauliflower, lemon-caper vinaigrette, and shaved parmesan.

GARBANZOS FRITOS \$9.99
Fried chickpeas, Serrano ham, Spanish chorizo and jamón broth.

RISOTTO CON SETAS \$14.99
Arborio rice, Portobello and Shiitake mushrooms, Manchego cheese and truffle oil.

HUEVOS ROTOS \$15.99
Fried local cage-free eggs, potato, jamón Serrano and truffle oil finished tableside.

PIMIENTOS QUE PADRÓN \$8.99
Shishito Peppers, smoked salt and cumin.

CROQUETAS DE BACALAO O JAMÓN \$9.99
Roasted garlic aioli.

CHORIZO AL VINO \$10.99
Spanish sausage braised in red wine.

TORTILLA ESPAÑOLA \$7.99
Slice of Spanish omelette.

• TAPAS DEL MAR •

MEJILLONES CON TOMATE \$14.99
Steamed mussels in a light, spicy tomato broth with chorizo and crostini.

PULPO \$19.99
Octopus, papas bravas, aji amarillo and pickled jicama.

LANGOSTINOS A LA PLANCHA \$19.99
Two large langostinos seared and brush with fresh herbs.

CAMARONES AL AJILLO \$14.99
Shrimp and garlic cooked in sherry, chilies, lemon and parsley.

CALAMARES FRITOS \$10.99
Fried calamari, cherry pepper, brown butter, lemon, finished with mascarpone crema.

BOQUERONES EN VINAGRE \$10.99
White anchovies in vinegar, shallots, green olives and parsley.

• GREENS •

JOANNA SALAD \$12.99
Roasted chicken, greens, tomatoes, asparagus, balsamic reduction, topped with feta cheese.

MIMI SALAD \$14.99
6oz. Churrasco, arugula, shitake mushrooms, asparagus and goat cheese, red wine vinaigrette.

VEGETARIAN LOVERS \$15.99
Soft polenta, shiitake and trumpet mushrooms, asparagus with crispy shallots.

WHETHER YOUR EVENT IS
FOR A BUSINESS FUNCTION
OR A PERSONAL
CELEBRATION,

Happy Wine®

IS THE IDEAL PLACE TO HOST
YOUR GROUP".

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

20% Gratuity will be added to parties of 6 or more. | For Dessert: Please keep in mind we charge \$1.50 per person for outside dessert (birthdays, etc.).