

OX and ANGELA

restaurant | tapas bar

Pinchos

CONSERVAS DE CAMBADOS

octopus in olive oil \$22
stuffed squid in its own ink \$22
petite sardine in olive oil \$20
scallop in galacian sauce \$22

JAMÓN y QUESO - (45 gram portion)

jamón ibérico de bellota, cured 48 months. \$38
jamón (Grand Reserva), cured 18 months. \$14
manchego cheese, pomegranate molasses, almonds \$9

MONTADITOS! (one per order, served on sourdough crostini)

charred pepper tartare, salt cured egg yolk \$3
fried pork belly, caramelized onion, harissa cream \$3.5
mussels escabeche, chorizo oil, mojo verde \$4
foie gras torchon, house made jam \$5

CLASSIC SPANISH BAR SNACKS

'pan de masa madre,' fresh sourdough bread, made in-house \$2.5
pan con tomate, toasted, house-made sourdough baguette with crushed tomatoes, garlic, extra virgin olive oil \$5
(+) add manchego \$4.5
(+) add marinated spanish white anchovies \$3
baked persian dates stuffed w/ serrano, manchego & walnuts \$9
marinated olives, crushed chili, orange rind, bay leaf \$5
salt cod & potato croquette, alioli & house-made chili oil \$8
'gilda pintxo,' anchovy, guindilla pepper, green olive \$2
fried pickled artichoke, quince alioli \$8
jamon croquette, serrano ham, bechamel, lemon \$8

Tapas

fried brussel sprouts, house cured lardo, chilies, romesco \$13
salt roasted beets, blue cheese, sherry vinaigrette, candied walnuts \$10
grilled asparagus, tarragon soubise, lemon, almonds \$11
patatas bravas, crispy fried baby potatoes, O&A bravas sauce, alioli \$9
pan fried mushrooms, toasted sourdough, poached egg, truffle \$14
blistered shishitos, pine nut ajo blanco \$13
roasted rainbow carrots, za'atar, tahini, goat yogurt, feta \$9
octopus carpaccio, chorizo, potato, lemon \$11
house made tuna conserva, chili, bravas sauce, sourdough \$10
manilla clams, chorizo, saffron, sherry \$16
kale salad, feta and dill dressing, crispy chorizo, fried bread, poached egg \$12
braised rabbit, serrano ham, mushroom escabeche, peas & marsala \$18
lamb & pork meatballs, moorish spices, tomato, crema fresca \$12
fried chicken, andalusian orange glaze, ras el hanout, goat yogurt, mint \$13
marinated flank steak (4oz) a la plancha, romesco el diablo, \$12
albacore tuna crudo, olive dust, alioli, lemon \$16
roasted butternut squash, brown butter vinaigrette, oats \$7
braised cannellini beans, spiced pork, kale \$8

The Spanish Table

\$45

per person min. 2 people
substitutions politely declined

served family style with olives for the table

stuffed persian dates w/serrano ham, manchego, walnut, pomegranate molasses
salt cod & potato croquette, alioli, chili oil
18 month dry cured jamon serrano
pan con tomate, toasted sourdough, crushed tomatoes, garlic, extra virgin olive oil
braised cannellini beans, spiced pork, kale
albacore tuna crudo, olive dust, alioli, lemon
roasted butternut squash, brown butter vinaigrette, oats
marinated flank steak, radish, romesco el diablo
crispy fried patatas bravas, O&A bravas sauce, garlic alioli
artisanal greens, manchego, apple, sherry vinaigrette

Paella

cooked traditionally in a 11" paella pan using authentic Spanish Bomba rice, saffron, smoked paprika, squid, manilla clams, chorizo

please allow 35 minutes to cook

\$30



when you purchase a Paella, \$1.00 is donated to Mealshare #buyonegiveone

only one bill will be presented to the table; we will split payments, not cheques

18% gratuity added to groups of six or more

Executive Chef: Scott Ruegg