

SEVILLE SUNDAY

Sunday nights at Ferris' Upstairs Oyster Bar

TAPAS

- Almonds toasted with sea salt,
smoked paprika, olive oil & espedette chili
\$2
- Changing variety of olives
\$3
- Warm bacon wrapped dates with blue cheese & honey
\$3
- Banderillas of olives, boquerones & Manchego cheese
\$3
- Fresh shucked oysters with raspberry mignonette
\$2.25 each \$24 dozen
- Cherry wood smoked oyster wrapped with bacon
\$2.5
- Chorizo in puff pastry with rosemary honey
\$3.5
- Baked goats cheese with rose petal harissa
\$5
- Crab cakes on potato crisps with smoked paprika aioli
\$3.5
- Serrano ham with roasted hazelnuts
& tomato toasts
\$5
- Toasted bread with piperrada & shaved manchego
\$3.5
- Daily croquetas, ask your server
\$4
- Toasted bread with brie, pecans,
honey steeped dried apricot & crispy Serrano ham
\$4
- Salt cod brandada with crostini
& arbequina olive oil
\$5
- Ash ripened goats cheese, with honey comb,
Fennel, marcona almonds & granny smith apple
\$6
- Smashed papas bravas with spicy tomato sauce
& smoked paprika aioli
\$5
- Sun wing farms tomato with 30 year old
sherry vinegar, Macedonian feta & fresh mint
\$5
- Cold smoked albacore tuna with preserved lemon,
marcona almonds, green olives & arbequina olive oil
\$6
- Pâté of chicken liver & pedro ximinez sherry with
Crostini & red current conserva
\$7

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RACIONES

- Oven roasted wild prawns with smoked paprika,
Potatoes, chorizo & olive oil
\$6
- Scallops baked with crispy serrano ham,
creamed leeks & truffle oil
\$6.5
- Fanny bay oysters baked with espedette chili,
breadcrumbs, olive oil, lemon & manchego cheese
\$6
- Clams steamed with chorizo sausage,
tomatoes, olives & chili
\$7
- Wild salmon with piperrada & roasted potatoes
\$8
- Albacore tuna, with tomato & fennel broth, white beans
olives & saffron aioli
\$8
- Saltspring island mussels with fresh thyme & fino sherry
\$7
- Chorizo sausage with apricot dijon & brandy
\$6
- Braised lamb with Moroccan spices, couscous,
harissa & fresh mint
\$6
- Braised pork shoulder with white beans, chorizo
& espedette chilies
\$7
- Catalan braised beef short ribs with fennel,
olives & orange
\$7

CHEESE

\$6 each

- 12 month old Manchego
*Sheeps milk, semi firm
With almonds & dried apricots*
- Gorgonzola
*Cows milk, semi-firm, blue veined
With apple & pecans*
- Le Roy brie
*Cows milk, soft, surface ripened
With sweet quince*
- Le Buche
*Goats milk, ash ripened
With honeycomb*