HAPPY WINE
IN THE GROVE

CAVIAR
Enjoy a taste of our selection of delicate and exquisite Caviar. Served with Blini.

TROUT ROE $18
1 oz. Bold taste and sticky texture.

KETA SALMON ROE $18
1 oz. Distinct texture and a briny, slightly sweet flavor.

PADDLEFISH $35
1 oz. Bold and earthy flavor. Still, its taste is buttery, which smooths over the palate.

WHITE STURGEON $70
1 oz. Lightly nutty taste that is both smooth and robust.

SIBERIAN STURGEON $75
1 oz. Buttery taste with just a hint of sea salt.

KALUGA BLACK $70
1 oz. Creamy and nutty taste complemented by hints of an ocean breeze.

OSETRA KARAT BLACK $65
1 oz. Fresh and clean, nutty, and juicy, tender texture.

OSETRA KARAT AMBER $90
1 oz. Clean, sweet, crisp and subtly nutty taste.

CURED MEAT AND CHEESE BOARDS

ASSORTED CHARCUTERIE AND CHEESES $40
Serrano Ham, Chorizo Cantimpalo, Salchichón Ibérico, Manchego, Brillat Savarin with papaya chunks, Drunken Goat. Served with strawberry chutney, marinated olives, and toasted bread.

ASSORTED CHEESES $36
Manchego, Parmesan, Drunken Goat, Comté, and Brillat Savarin with papaya chunks. Served with strawberry chutney, honey, chocolate flakes, almonds, and toasted bread.

JAMÓN IBÉRICO DE BELLOTA PATA NEGRA* $48
100% Ibérico de Bellota 'Pata Negra', served with marinated olives.

SERRANO HAM AND MANCHEGO CHEESE $28
Served with strawberry chutney, marinated olives, almonds, and toasted bread.

TRUFFLE BURRATA CAPRESE* $25
Truffle oil, balsamic-glaze, arugula, cherry tomatoes.
Add Serrano Ham $9

PAN CON TOMATE AND MANCHEGO CHEESE $25
Toasted bread topped with fresh-grated tomatoes, olive oil, and Manchego cheese.
Add Boquerones / Anchovies $9

TAPAS

ESCARGOTS $28
French Escargots in garlic parsley sauce, served with toasted bread.

BEEF CARPACCIO* $23
Topped with Parmesan cheese, arugula, cherry tomatoes, capers, and drizzled with olive oil.

HUEVOS ROTOS TRUFADOS CON JAMÓN SERRANO* $23
Prepared table-side with potato chips, Serrano ham, fried eggs, and Truffle oil.

BURRATINA MONTADITO $18
Toasted bread, burrata, pesto, cherry tomatoes, black pepper, olive oil.

BURGER SLIDERS $18
(3 units per order) Bread, ground beef patties, Manchego cheese, caramelized onions.

GARLIC MUSHROOMS AND PARMESAN CHEESE $16
Sauteed mushrooms in garlic sauce, Parmesan cheese, and toasted bread.

SPANISH GARBANZOS* $18
Chickpeas cooked in broth, Serrano ham, and Spanish chorizo.

MEATBALLS *(Albóndigas)* $16
(5 units per order) Stuffed with Manchego cheese, tomato sauce, and topped with Mozzarella and Parmesan cheese.

CHORIZO AL VINO* $16
Spanish chorizo and potatoes braised in red wine.

TORTILLA ESPAÑOLA $13
Our Chef´s twist on this Spanish favorite. Made with eggs, potatoes, and caramelized onions, served with toasted bread, aioli, and marinated olives.

PATATAS BRAVAS* $14
Deep-fried diced potatoes, spicy tomato sauce. Served with aioli.

SHISHITO PEPPERS* $17
Fried peppers sprinkled with salt.

GRILLED ROMAN-STYLE ARTICHOKES $22
Drizzled with olive oil and balsamic glaze, sprinkled with Parmesan cheese, and served with toasted bread.

BACON WRAPPED DATES* $15
(6 units per order) Stuffed with blue cheese and served with dulce de leche.

MANCHEGO CROQUETAS $16
(5 units per order) Deep-fried to crispy perfection, served with aioli.

HAM CROQUETAS $16
(5 units per order) Deep-fried to crispy perfection, served with aioli.

TRUFFLE PARMESAN FRIES $15
Parmesan cheese, parsley, and truffle oil.

SEAFOOD TAPAS

SALMÓN A LA ESPAÑOLA* $31
6 oz. Grilled Salmon, roasted vegetables, arugula, olive oil.

STEAMED MUSSELS *(To share)* $25
Fresh mussels, light spicy tomato broth, chorizo, toasted bread.

TUNA TARTARE $23
Fresh tuna, red onions, cilantro, sesame seeds, red pepper flakes, sriracha mayo, sesame oil, and arugula over a layer of fresh avocado mango, served with bread chips.

TUNA AND SALMON CARPACCIO *NEW* $25
Onion powder, baby salad, and cilantro avocado sauce.

TIRADITO DE ATUN ROJO NIKKEI *NEW* $25
Thinly sliced tuna, served with a citrus, chili, and fresh herb sauce

SHRIMP FILLED TOSTONES* $25
(5 units per order) Deep-fried plantain cups, sauteed shrimp, creamy red sauce.

PULPO A LA GALLEGA* $22
Galician-style octopus, steamed potatoes, olive oil, paprika.

SHRIMP AL AJILLO $19
Sauteed in a garlic butter sauce, served with toasted bread.

BOQUERONES EN VINAGRE $20
Marinated white anchovies, parsley, marinated olives, toasted bread.

CRISPY CALAMARI $18
Deep-fried to crispy perfection, served with aioli and brava sauce.

: Contains nuts / : Spicy / : Vegetarian / : Pescatarian / ***Gluten Free***

HAPPY WINE
IN THE GROVE

PAELLITAS / RICES *(To Share)*

SEAFOOD PAELLITA — $46
Calasparra rice prepared with seafood stock, shrimp, octopus, clams, mussels, and calamari.

MEAT LOVERS PAELLITA — $46
Calasparra rice, chicken tenderloins, certified Angus skirt steak, and Spanish chorizo.

TRUFFLE MUSHROOM RISOTTO — $32
Creamy arborio rice with mushrooms, Parmesan cheese, and drizzled with truffle oil.

FROM THE GRILL
Served with your choice of Diced potatoes / House Salad / French fries / $5 Truffle fries

NY STRIP *(Chuletón)** — $52
16 oz. *Grilled to your liking. Served with chimichurri and a side of your choice.*

SKIRT STEAK *(Churrasco)** — $38
10 oz. *Grilled to your liking, topped with onion, and served with a side of your choice.*

PULPO A LA PARRILLA — $32
Grilled octopus with chimichurri; served on a bed of arugula, with deep-fried diced potatoes.

FILET MIGNON PEPPER STEAK* — $45
8 oz. *Tender and juicy beef tenderloin seared in butter and black peppercorn, served with a side of your choice.*

FILET MIGNON* — $42
8 oz. *Tender and juicy beef tenderloin, served with a side of your choice.*

BOCADILLOS / PANINIS
(All Bocadillos are made with Baguette bread and served with housemade deep-fried diced potatoes)

SERRANO HAM AND MANCHEGO — $16
Tomatoes, garlic aioli sauce.

GRILLED CHICKEN — $16
Manchego, tomatoes, and garlic aioli sauce.

SALADS
Add Grilled Chicken $10 / Shrimp $12 / Steak $12 / Serrano Ham $13

TRUFFLE BURRATA CAPRESE* — $24
Truffle oil, balsamic-glazed, arugula, cherry tomatoes.

CAESAR SALAD — $16
Romaine lettuce, croutons, Parmesan, Caesar dressing.

DESSERTS

TARTA SANTIAGO — $10
Spanish almond cake served with vanilla ice cream.

HAPPY WINE CHURROS — $10
Served with Chocolate sauce, dulce de leche.

CHOCOLATE BROWNIE CAKE — $15
Chewy brownie chocolate cake, vanilla ice cream, chocolate mousse, crispy chocolate cookie chunks.

PORTO WINE WITH CHEESES MINI BOARD — $18
House Porto wine pairing with a mini cheese board (Brillat Savarin with Papaya chunks and Manchego cheese).

SAUTERNES WINE WITH CHEESES MINI BOARD — $18
House Sauternes wine pairing with a mini cheese board (Brillat Savarin with Papaya chunks and Manchego cheese).

SANGRIAS

GLASS — $18
Refreshing Red or White wine sangria with a blend of fresh fruits.

TINTO DE VERANO | SUMMER RED WINE — $16
Refreshing drink prepared with Spanish red wine and lemon soda.

SOFT DRINKS

REGULAR COKE	$5
DIET COKE	$5
SPRITE	$5
APPLE JUICE	$4
LEMONADE	$5

BOTTLED WATER

ACQUA PANNA	$8
SAN PELLEGRINO	$8

COFFEE & ASSORTED TEAS

AMERICAN COFFEE	$3
ESPRESSO	$3
ASSORTED TEAS	$4
CORTADITO	$4
CAFÉ CON LECHE	$6
CAPPUCCINO	$6

BOTTLED BEERS

LAGER	
ESTRELLA DAMM – SPAIN	$8
MAHOU –MADRID - PALE LAGER, SPAIN	$8
ESTRELLA GALICIA – PALE LAGER, SPAIN	$8
PILSNER	
STELLA ARTOIS – BELGIUM	$8
ESTRELLA GALICIA 0,0, SPAIN (Non-Alcoholic)	$8
ALHAMBRA RESERVA 1925 , SPAIN	$8
OTHERS	
GOOSE ISLAND – IPA, USA.	$8

KIDS MEALS

GRILLED CHICKEN — $17
Served with French fries.

CHICKEN NUGGETS — $15
Served with French fries.

SIDES

HOUSEMADE SALAD	$8
FRENCH FRIES	$8
HOUSEMADE FRIES	$8
MARINATED OLIVES	$8
SERRANO HAM	$13
PARMESAN CHEESE	$12
MANCHEGO CHEESE	$12

Reservations (OpenTable / 3054609939)
Follow us on IG ***@happywineus***
Location 2833 Bird Ave, Miami, FL 33133

NOTICE: It is unlawful for anyone (including parents) to sell, give or serve alcoholic beverages to a person under 21 years of age.
A 20% service charge is included on all checks and is distributed to our team as part of their compensation. Additional gratuity is always optional and appreciated but never expected. Please be advised we charge a $2.00 per person cakeage fee for any outside desserts brought into our restaurant. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our restaurant offer products with nuts, milk, eggs and wheat – please ask if you are allergic to any of

*: Contain nuts / : Spicy / : Vegetarian / : Pescatarian / **Gluten Free*