

CHARCUTERIE

SERVED WITH BREAD & ACCOMPANIMENTS

CHEF'S SELECTION - CHEFS ROTATING CHOICE OF TWO MEATS AND TWO CHEESES - 25

Jamón Serrano - 7 · Salchichón - 7 · Chorizo - 7 · Coppa - 7 · Fuet - 7 · Jamón Ibérico - 14

Manchego (6m) - 6.5 · Idiazábal - 6.5 · Hidalgo - 6.5 · Sasansueña - 6.5 · Mahón - 6.5

TAPAS

GOAT CHEESE & FIG SALAD (V)(GF)

Spinach, goat cheese, figs, pickled watermelon, sesame brittle, berry compote, sherry vinaigrette 13.5

CREAMY BOMBA RICE (V)(GF)

Bomba rice, confit mushrooms, manchego cheese, truffle oil 11.5

PATATAS BRAVAS (V)(GF)

Chunky, twice-fried potatoes, bravas sauce, garlic aioli 10

CONFIT MUSHROOM CROQUETAS (V+)

Shiitake, cremini mushrooms, panko, celeriac puree, agave black truffle 17

POTATO CAKE (V)

Potatoes, egg, manchego 3 months, pimenton aioli. 14.5

CHAMPINONES AL AJILLO (V+)

Crimini mushrooms, garlic, calabrian chilies, thyme, grilled bread 12.5

BRUSSEL SPROUTS (V+)(GF)

Brussel sprouts, hot simple syrup, vegan aioli 11.5

BUENA VIDA OCTOPUS

Octopus, potato foam, nutmeg, heavy cream, Panko 18

PANKO FRIED CAULIFLOWER (V+)

Cauliflower, creamy salsa verde 9.5

MANCHEGO MINI-BURGERS

Hawaiian rolls, manchego cheese, pickled vegetables, garlic aioli 15

SPANISH GRILLED CHEESE

Jamon serrano, 3 month aged manchego, garlic aioli, truffle, hearty white bread 10.5

SHORT RIB

Short rib, carrots, truffle oil, cipollini onions, short rib demi, panko gremolata 14.5

MOJO STEAK

Wagyu marinated in soy sauce, grilled & sliced, chimichurri, panko 18

GAMBAS AL AJILLO

Extra virgin olive oil shrimp, garlic, chili flake, grilled bread 14.5

CRISPY PIMENTON CHICKEN

Fried crispy chicken, smoky hot pimenton, brown sugar honey 12.5

CRISPY CALAMARI (GF)

Guindilla and calabrian chiles, garlic aioli, grilled lemon 15.5

MUSSELS & CHORIZO

Cured Spanish chorizo, white wine, sofrito, grilled bread 15.5

SMOKED SALMON (GF)

In house slow smoked Salmon, corn puree, smoked peppers honey sauce 15.5

IBERIAN TRUFFLE FRIES (GF)

French fries with truffle oil, garlic aioli, Jamón Ibérico, and sunny side up egg 17.5

EMPANADAS

Rotating seasonal filling, served with house made hot sauce 11.5

BRISKET TACOS

Braised brisket, cabbage slaw, avocado puree, corn tortilla 15

LARGE PLATES

PLEASE ALLOW 25 MINUTES FOR PREPARATION

HAND CUT RIBEYE (GF)

16oz grilled ribeye, roasted garlic mashed potatoes, chimichurri 36

SEAFOOD PAELLA (GF)

Shrimp, mussels, calamari, bomba rice, roasted vegetables, sofrito, garlic aioli, lemon 32

VALENCIAN PASTA

Angel hair, shrimp, sofrito, calamari, mussels, aioli, salsa verde, sofrito, garlic aioli, lemon 32

VEGETABLE PAELLA (V)(GF)

Bomba rice, roasted vegetables, sofrito, vegan aioli, lemon 25

CHICKEN & CHORIZO PAELLA (GF)

Chicken, chorizo cantimpalo, bomba rice, roasted vegetables, sofrito, garlic aioli, lemon 29

FORGOTTEN PAELLA (GF)

Squid ink, shrimp, calamari, aioli 36

DESSERT

MANCHEGO CHEESECAKE

3 month aged Manchego, Quince jelly, crunchy cookie crumble 8.5

DARK CHOCOLATE BROWNIE

Dark chocolate brownie, toasted hazelnuts, butter, cacao powder, vanilla ice cream 8.5

VANILLA ICE CREAM (GF)

6.5

CHURROS

Crispy cinnamon sugar-dusted, chocolate dipping sauce 8.5

VEGA CITRUS OLIVE OIL CAKE (V+)

Olive Oil, lemon, orange zest, powdered sugar 8.5

TRES LECHE CAKE

Three milk Cake, whipped cream, cinnamon 8.5



MARGARITAS & MOJITOS

Flavors: Peach, Mango, Passion Fruit
Strawberry, Coconut, Lychee +2

PREMIUM MARGARITA

Herradura Tequila, Gran Gala, agave, lime
16.5 Glass / 62 Pitcher

SPICY MARGARITA

Tanteo Tequila chipotle & jalapeño, spicy simple,
lime, cayenne chilli salt 15.5 Glass / 57 Pitcher
add habanero tanteo float +3

PASSION FRUIT MARGARITA

El Jimador tequila, passion fruit, mint, lime, agave
xocolatl mole & burlesque bitters . 16

BUENA VIDA MARGARITA

Tequila, lime juice, Triple Sec, simple
13 Glass / 46 Pitcher

BUENA VIDA MOJITO

Mint infused Bacardi Rum, mint, lime, soda 13.5

SPECIALTY COCKTAILS

SOUTH OF SPAIN GIN & TONIC

Puerto de Indias Gin, Jack Rudy's Tonic, orange,
juniper berries, star anise 14.5

THE GOLDEN DOLLAR

Bourbon, ginger syrup, honey bitter, lemon juice 15.5

COCO LOCO

Pistachio Gin, coconut cream, lemon, simple 16.5

WHAT'S YOUR POBLANO

La Luna Mezcal, pineapple, lime, poblano- jalapeno
syrup 15.5

TORO AZUL

Puerto de Indias Gin, lemon, Creme de Cassis, RedBull
blueberry 15.5

LYCHEE 75

McQueen Gin, lemon, lychee liqueur 13.5

SANGRIA RED OR SEASONAL

Brandy, orange juice, orange liqueur 10.5 | 39 Pitcher

PASSIONATE AFFAIR

229 Vodka or Old Forester Bourbon, Giffard
Passionfruit, lemon, simple 14.5

SUNSET PALOMA

Herradura Silver Tequila, Giffard crème de banane,
lime, lemon, simple 14.5

DRAFT BEER

ESTRELLA DAMM | Lager, Barcelona, Spain 6.5

SCOFFLAW | Pog Basement Ipa, Atl, GA 8.5

BOTTLED & CANNED BEER

STELLA ARTOIS | Pilsner, Leuven, Belgium 6.5

TROPICAL DREAM | Fruited Wheat Ale, Atl, GA 6.5

SWEETWATER | 420 | Pale Ale | Atlanta, GA 6.5

GUINNESS DRAUGHT | Stout | Dublin, Ireland 7.5

TERAPIN LOS BRAVOS | Mexican Lager, Athens, GA
7.5

CREATURE COMFORTS | Tropicalia, Ipa, Athens, GA
7.5

ATLANTA HARD | Crisp Apple, Atl, GA 8.5

HEINEKEN 0 | Non alcoholic lager, Netherlands 6.5



DRINKS

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SPIRIT FREE ELIXIRS

FIRST KISS

Passion fruit, honey, vanilla, ginger beer 7.5

TIKI TANGO

Mango, cilantro, lime juice, tonic 7.5

AGUA FRESCAS

Mango, passion fruit, or lulo 6.5

RED BULL ENERGY DRINK

Regular, Sugar-free, or Blue Edition 6



RED WINE

LUDOVICUS | Garnacha, 2019, Terra Alta, Spain 10.5 /41

TORREMORON | Tempranillo, 2021, Ribera Del Duero,
Spain 11.5 /42

NIPOZZANO | Chianti, 2019, Tuscany, Italy 12.5 / 48

MANOS NEGRAS | Cabernet Sauvignon 2021, Mendoza,
Uco Valley, Argentina 13.5 / 52

LA CARTUJA | Garnacha, 2019, Priorat, Spain 15.5 / 57

QUINTA SARDONIA | Red Blend, 2019, Castilla y León,
Spain 16.5 / 62

SIDURI | Pinot Noir, 2021, Santa Brbara, California 16.5 / 62

PENFOLDS BIN600 | Shiraz & Cabernet Blend, 2018,
California 100

LOPEZ TEMPRANILLO RESERVA | 2009, Rioja, Spain, 180

CAKEBREAD | Cabernet Sauvignon, 2018, Napa Valley 280

WHITE WINE

HERA | Vinho Verde, 2022, Vinho Verde, Portugal 10.5 / 41

LAPIS LUNA | Sauvignon Blanc, 2022, North Coast, CA
11.5 / 42

TORMARESCA | Rosé, 2022, Puglia, Italy 11.5 / 42

PRINCIPLE DE VIANA | Chardonnay, 2021, Navarra, Spain
12.5/ 48

TERRAS GAUDA | Albariño, 2022, Galicia, Spain 12.5 / 48

CASTELLE FRAGMENT | Blanc de Blanc, 2022, Penedes,
Spain 15.5 / 57

GAINTZA | Txakolina, 2022, Getariako Txakolina, Spain
16.5 / 62

CHARLES KRUG | Chardonnay, 2021, Napa Valley 70

SPARKLING WINE

NAVERAN | Cava Brut, 2021, Catalunya, Spain 9.5 / 37

POGGIO COSTA | Prosecco, 2021, Veneto, Italy 11.5 / 45

POGGIO COSTA ROSE | Prosecco, 2021, Veneto, Italy
12.5 / 49

PREMIUM TEQUILA SPECIALS

HERRADURA ULTRA | 22

HERRAFURA LEGEND | 25

CASA DRAGONES BLANCO | 25

CASA DRAGONESA ANEJO | 28

CLASE AZUL REPOSADO | 28

