

# BRUNCH FEAST

\$29 PER PERSON | Family-style

**Mark the dishes your table would like from each category.** All dishes are are portioned to your party size and sent from the kitchen as they are prepared.

## TAPAS | PICK 2 FOR THE TABLE

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**PAN CON TOMATE**

Toasted bread rubbed with tomato, garlic, olive oil

**ENSALADA VASCA**

Market lettuces, spring herbs, creamy garlic dressing

**PIMIENTOS DE PADRÓN**

Blistered Shishito peppers, coarse sea salt

**DÁTILES CON BEICON**

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

**ALBÓNDIGAS**

Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

**TORTILLA ESPAÑOLA**

Traditional Spanish frittata of eggs, confit potatoes, onions

**PATATAS BRAVAS**

Crispy potatoes, salsa brava, pimentón, garlic allioli

**CROQUETAS DE SETAS**

Creamy mushroom croquettes, truffle allioli

## BRUNCH | PICK 3 FOR THE TABLE

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**BOQUERIA B.E.C**

Mini scrambled egg sandwiches with bacon, Jamon Serrano, Mahón cheese, salsa verde, garlic allioli

**HUEVOS HORNEADOS**

Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, miti crema cheese, salsa verde, with grilled bread

**HUEVOS ESTRELLADOS**

Shoestring french fries, truffle potato cream, Jamón Serrano, fried egg

**COCA DE SETAS**

Grilled flatbread, sautéed mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

**TOSTA DE AGUACATE**

Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche

**TORRIJA**

Crispy French toast, stuffed with sweet mita crema and blackberry compote, maple syrup

## POSTRE

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**CHURROS CLASICOS** - Traditional fried dough dusted with cinnamon sugar

### PICK YOUR SAUCE

DULCE DE LECHE     HOT CHOCOLATE     NUTELLA

## UNLIMITED DRINKS

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90 MINUTE LIMIT - AVAILABLE WITH THE PURCHASE OF FOOD

### CLASSIC 25 PER PERSON

Unlimited Sangría or Mimosa

### DELUXE 35 PER PERSON

Unlimited Sangría, Milmosas With Choice of Juice, Estrella, Bloody Mary, Shishito Margarita

# BRUNCH

## BOQUERIA B.E.C 17

Two mini scrambled egg sandwiches with smoked bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic alloli, served with housemade potato chips

## DOS HUEVOS Y MAS 18

Two eggs any style, choice of smoked bacon or chorizo, served with toast and salsa verde

## HUEVOS HORNEADOS 19

Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, miti crema cheese, salsa verde with grilled bread

## HUEVOS CON BISTEC 19

5oz Seared Top Sirloin steak, crispy potatoes, sunny side-up egg, mojo verde,

## TORRIJA 15

Crispy French toast, stuffed with sweet mita crema and blackberry compote, maple syrup

## HUEVOS ESTRELLADOS 17

Shoestring french fries, truffle potato cream, Jamón Serrano, fried egg  
⊕ SUB: Jamón Ibérico 7

## TOSTA DE AGUACATE 15

Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche  
⊕ ADD: Egg 4, Bacon 5, Chorizo 6

## BRUNCH PAELLA 42 med

Bomba rice, roasted chicken, Piquillo peppers, chorizo, topped with farm eggs

## CÓCTELES

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### ESPRESSO MARTINI 17

Prairie Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

### MIMOSA 10

Cava, Orange Juice

### BLOODY MARY 14

House-made Bloody Mary, Prairie Vodka

### APEROL SPRITZ 15

Aperol, Cava

### SHISHITO MARGARITA 16 / 44

Shishito Pepper Infused Tequila, Fresh Lime

## CAFÉ

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### ESPRESSO 3

### AMERICANO 4

### LATTE 5

### CORTADO 4

### CAPPUCCINO 5

For parties of 6 or more, a taxed 20% service charge will be added.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.