

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

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

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

CHURROS CLASICOS - Traditional fried dough dusted with cinnamon sugar

PICK YOUR SAUCE

DULCE DE LECHE HOT CHOCOLATE NUTELLA

UNLIMITED DRINKS

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 15

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 15

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

HUEVOS HORNEADOS 17

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

CÓCTELES

ESPRESSO MARTINI 15

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 14

Aperol, Cava

SHISHITO MARGARITA 14 / 39

Shishito Pepper Infused Tequila, Fresh Lime

TORRIJA 14

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

HUEVOS ESTRELLADOS 15

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

TOSTA DE AGUACATE 14

Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche
⊕ ADD: Egg 3, Bacon 4, Chorizo 5

BRUNCH PAELLA 38 med

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

CAFÉ

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.