

BRUNCH FEAST 29/PERSON FAMILY STYLE

MARK THE DISHES YOUR TABLE WOULD LIKE FROM EACH CATEGORY.

All dishes are portioned to your party size and sent from the kitchen as they are prepared.

TAPAS PICK TWO 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**
Creamy croquettes, choice of mushroom or ham
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BRUNCH PICK THREE FOR THE TABLE

- BOQUERIA B.E.C**
Mini scrambled egg sandwiches with bacon, Jamón 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
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POSTRE CHURROS CLÁSICOS

Traditional fried dough dusted with cinnamon sugar

PICK YOUR SAUCE

- DULCE DE LECHE HOT CHOCOLATE NUTELLA
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UNLIMITED DRINKS

- CLASSIC—25/PERSON**
Unlimited Sangría or Mimosa
 - DELUXE—35/PERSON**
Unlimited Sangría, Mimosas with choice of juice, Estrella, Bloody Mary, Shishito Margarita
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BRUNCH

BOQUERIA B.E.C—17

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

DOS HUEVOS Y MÁS—16

Two eggs any style, choice of smoked bacon or chorizo, served with patatas bravas, 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

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

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, Soda, Orange

SHISHITO MARGARITA—16 / 44

Shishito Pepper Infused Tequila, Fresh Lime

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.

