

# 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

### 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

### POSTRE CHURROS CLÁSICOS

Traditional fried dough dusted with cinnamon sugar

### PICK YOUR SAUCE

- DULCE DE LECHE
- HOT CHOCOLATE
- NUTELLA

### SHAREABLE BEVERAGES

**CLASSIC MARGARITA 11  35 **  
Blanco Tequila, Triple Sec, Fresh Lime

**SHISHITO MARGARITA 16  44 **  
Shishito Infused Tequila, Triple Sec, Fresh Lime

**SANGRÍA 13  48 **  
Red, White, Rosé or Seasonal

**SANGRÍA TOWER 78**  
2 white, 2 rosé, and 2 red sangrías with accompanying garnishes  
*Serves 3-6. Please allow 10 minutes for preparation.*

# BRUNCH

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## 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

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## CÓCTELES

### ESPRESSO MARTINI—17

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

### MIMOSA—5

Cava, Orange Juice

### BLOODY MARY—6

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.

