

# 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

# UNLIMITED DRINKS

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

# BRUNCH

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## BOQUERIA B.E.C—15

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—15

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—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 4, Bacon 5, Chorizo 6*

## BRUNCH PAELLA—38 MED

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

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## 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, Soda, Orange

### SHISHITO MARGARITA—14 / 39

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.

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\*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.

