

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, garlic allioli

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, rosemary roasted 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 miti 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

We ask that each table choose one beverage at a time

CLASSIC—25/PERSON

Unlimited Sangría or Mimosa – 90 minutes

DELUXE—35/PERSON

Unlimited Sangría, Mimosas with choice of juice, Estrella, Bloody Mary, Shishito Margarita – 90 minutes

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—16

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—15 / 42

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.

