

# BRUNCH FEAST

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## 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.

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### 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

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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, 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 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

We ask that each table choose one beverage at a time

**CLASSIC**

Unlimited Sangría or Mimosa – 90 minutes

**DELUXE**

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

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# BRUNCH

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## BOQUERIA B.E.C\*

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\*

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

## HUEVOS HORNEADOS

Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, miti crema cheese, salsa verde with grilled bread

## HUEVOS CON BISTEC\*

5oz Seared Top Sirloin steak, crispy potatoes, sunny side-up egg, mojo verde

## TORRIJA

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

## HUEVOS ESTRELLADOS\*

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

## TOSTA DE AGUACATE

Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche  
*ADD: Egg, Bacon, Chorizo*

## BRUNCH PAELLA

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

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## CÓCTELES

### ESPRESSO MARTINI

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

### MIMOSA

Cava, Orange Juice

### BLOODY MARY

House-made Bloody Mary, Prairie Vodka

### APEROL SPRITZ

Aperol, Cava, Soda, Orange

### SHISHITO MARGARITA

Shishito Pepper Infused Tequila, Fresh Lime

## CAFÉ

### ESPRESSO

### AMERICANO

### LATTE

### CORTADO

### CAPPUCCINO

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.



# TAPAS

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## VEGETABLES

### MARINATED OLIVES

Selection of citrus marinated olives from Spain

### PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

### SHISHITO PEPPERS

Blistered Shishito Peppers, coarse sea salt

### MUSHROOM CROQUETTES\*

Creamy mushroom croquettes, truffle allioli

### TORTILLA ESPAÑOLA\*

Traditional Spanish frittata of eggs, confit potatoes, onions, garlic allioli

### FRIED ARTICHOKEs\*

Artichoke hearts, citrus allioli

### CRISPY BRUSSELS SPROUTS

Brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

### MARKET SALAD

Market lettuces, spring herbs, creamy garlic dressing

### CAESAR SALAD\*

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

### PATATAS BRAVAS\*

Crispy potatoes, salsa brava, pimentón, garlic allioli

### MUSHROOM COCA

Grilled flatbread, rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

### ESCALIVADA

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil, served with focaccia  
*ADD White Anchovies*

## MEAT

### BIKINI\*

Jamón Serrano and Burrata grilled cheese sandwich, truffle allioli

### BACON-WRAPPED DATES

Stuffed with almonds and Valdeón blue cheese

### MINI HAMBURGER\*

Beef burger, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

### CHORIPÁN\*

Don't call it a hot dog! Chorizo, garlic allioli, salsa verde, brioche roll

### SERRANO HAM CROQUETTES

Creamy Jamón croquettes, quince purée

### LAMB SKEWERS\*

Two seared marinated lamb skewers, pickled shallots, salsa verde

### MEATBALLS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

### GRILLED IBÉRICO PORK\*

Ibérico Pork, Marcona almond Salbitxada, sherry vinegar fried egg. This premium pork is served medium-rare.

### TOP SIRLOIN STEAK\*

Roasted carrot puree, mojo verde, grilled lime

### ROASTED CHICKEN

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

## SEAFOOD

### GILDAS

Skewered anchovy, Manzanilla olive, piparra

### EL MATRIMONIO

Boquerones, salt-cured anchovies, piquillo peppers, Kumato tomato, sherry vinegar reduction, fennel pollen, on toasted sourdough

### TUNA CRUDO\*

Ahi Tuna crudo, avocado, red onion, diced cucumber, cilantro lime marinade

### BOQUERONES

Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

### GAMBAS AL AJILLO

Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

### SEARED OCTOPUS

Seared octopus, Manzanilla olivada, olive oil crushed potatoe

### MUSSELS AND CHORIZO

Steamed mussels, Basque cider, chorizo palacios, fennel, lemon, parsley



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