

BRUNCH FEAST

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 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

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

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

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

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 aioli

TORTILLA ESPAÑOLA*

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

FRIED ARTICHOKE*

Artichoke hearts, citrus aioli

CRISPY BRUSSELS SPROUTS

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

MEAT

BIKINI*

Jamón Serrano and Burrata grilled cheese sandwich, truffle aioli

BACON-WRAPPED DATES

Stuffed with almonds and Valdeón blue cheese

MINI HAMBURGER*

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

CHORIPÁN*

Don't call it a hot dog! Chorizo, garlic aioli, 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

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 aioli

MUSHROOM COCA

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

ESCALIVADA

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

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 cruda, 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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