

# 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 alloli
- PATATAS BRAVAS\***  
Crispy potatoes, salsa brava, pimentón, garlic alloli
- 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 alloli
- 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—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

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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—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

### DOUBLE ESPRESSO—4

### 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.



# TAPAS

## VERDURAS VEGETABLES

### ACEITUNAS—5

Selection of marinated olives from Spain

### PAN CON TOMATE—8

Toasted bread rubbed with tomato, garlic, olive oil

### PIMIENTOS DE PADRÓN—9

Blistered Shishito Peppers, coarse sea salt

### CROQUETAS DE SETAS—9

Creamy mushroom croquettes, truffe allioli

### TORTILLA ESPAÑOLA\*—10

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

### ALCACHOFAS FRITAS\*—13

Fried artichoke hearts, citrus allioli

### BRUSELAS CON VINAGRETA IBÉRICO—14

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

### ENSALADA VASCA—13

Market lettuces, spring herbs, creamy garlic dressing

### ENSALADA CÉSAR\*—15

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

### PATATAS BRAVAS\*—13

Crispy potatoes, salsa brava, pimentón, garlic allioli

### COCA DE SETAS—15

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

### ESCALIVADA—15 (ADD BOQUERONES ~ 6)

Fire-roasted vegetables – eggplant, red pepper, and onion – served room temperature with labne yogurt, fresh herbs, olive oil, and focaccia

## CARNE MEAT

### BIKINI\*—9

Jamón Serrano and Burrata grilled cheese sandwich, truffe allioli

### DÁTILES CON BEICON—10

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

### CROQUETAS DE JAMÓN—9

Creamy Jamón croquettes, quince purée

### CHORIPÁN\*—11

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

### PINTXOS MORUNOS\*—16

Seared lamb skewers, pickled shallots, salsa verde

### ALBÓNDIGAS—17

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

### IBÉRICO CON SALBITXADA\*—32

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

### PICANHA A LA PARRILLA\*—19 5oz / 35 10oz

Top Sirloin steak, roasted carrot purée, mojo verde, grilled lime

### POLLO RUSTIDO—24 HALF / 44 WHOLE

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

## PESCADOS Y MARISCOS SEAFOOD

### GILDAS—7

Skewered anchovy, Manzanilla olive, piparra

### EL MATRIMONIO—9

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

### ATÚN CANARIO\*—18

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

### BOQUERONES CON NARANJA—13

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

### GAMBAS AL AJILLO—19

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

### PULPO A LA PLANCHA—22

Seared octopus, Manzanilla olivada, olive oil crushed potatoes

### MEJILLONES CON CHORIZO—22

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



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