

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
- ALBÓNDIGAS**
Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives
- ENSALADA VASCA**
Market lettuces, spring herbs, creamy garlic dressing
- TORTILLA ESPAÑOLA***
Traditional Spanish frittata of eggs, confit potatoes, onions, garlic alloli
- PIMIENTOS DE PADRÓN**
Blistered Shishito peppers, coarse sea salt
- PATATAS BRAVAS***
Crispy potatoes, salsa brava, pimentón, garlic alloli
- DÁTILES CON BEICON**
Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese
- 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
- COCA DE SETAS**
Grilled flatbread, rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses
- HUEVOS HORNEADOS**
Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, miti crema cheese, salsa verde, with grilled bread
- TOSTA DE AGUACATE**
Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche
- HUEVOS ESTRELLADOS***
Shoestring french fries, truffle potato cream, Jamón Serrano, fried egg
- 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

SHAREABLE BEVERAGES

CLASSIC MARGARITA 11  35 
Blanco Tequila, Triple Sec, Fresh Lime

SHISHITO MARGARITA 16  44 
Shishito Infused Tequila, Triple Sec, Fresh Lime

SANGRÍA 13  48 
Red, White, Rosé or Seasonal

SANGRÍA TOWER 78
2 white, 2 rosé, and 2 red sangrías with accompanying garnishes
Serves 3-6. Please allow 10 minutes for preparation.

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, mihi 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 mifa 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—5

Cava, Orange Juice

BLOODY MARY—6

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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