

# 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 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

**SANGRÍA 13**  **48** 

Red, White, Rosé or Seasonal

**SHISHITO MARGARITA 16**  **44** 

Shishito Infused Tequila, Triple Sec, Fresh Lime

# BRUNCH

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## BOQUERIA B.E.C\*—15

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\*—15

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

## HAMBURGUESA\*—18

6 oz smash patty, Chorizo jam, Mahón cheese, pickled shallots, garlic allioli

## TORRIJA—14

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

## HUEVOS ESTRELLADOS\*—15

Shoestring french fries, truffle potato cream, Jamón Serrano, fried egg  
*SUB: Jamón Ibérico 7*

## TOSTA DE AGUACATE—14

Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche  
*ADD: Egg 4, Bacon 5, Chorizo 6*

## BRUNCH PAELLA—38 (SERVES 2)

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

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## CÓCTELES

### ESPRESSO MARTINI—15

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

### MIMOSA—10

Cava, Orange Juice

### BLOODY MARY—13

House-made Bloody Mary, Prairie Vodka

### APEROL SPRITZ—13

Aperol, Cava, Soda, Orange

### SHISHITO MARGARITA—14 / 39

Shishito Pepper Infused Tequila, Fresh Lime

## CAFÉ

### ESPRESSO—3

### AMERICANO—4

### DOUBLE ESPRESSO—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.

