

# 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

**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

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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 miticrema 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—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.

