

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 COSTILLA**
Braised short rib flatbread, pickled baby peppers, Mahón and Manchego cheese, caramelized onion, Marcona almonds
- ☐ **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 29/PERSON**
Unlimited Sangría or Mimosa – 90 minutes
- ☐ **DELUXE 35/PERSON**
Unlimited Sangría, Mimosas with choice of juice, Estrella, Bloody Mary, Shishito Margarita, or Cava – 90 minutes

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, miti crema cheese, salsa verde with grilled bread

HAMBURGUESA* 18

6 oz certified Angus beef, Jamón Serrano, chorizo-bacon jam, creamy Tetilla cheese, garlic allioli, King's Hawaiian Roll

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

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

CÓCTELES

ESPRESSO MARTINI 17

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 16 /45

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.

*These items are cooked to order. 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.

