BRUNCH FEAST 29/PERSON

Choose a total of 3 dishes per person from the Tapas, Brunch, and or Dessert sections
Dishes are sent from the kitchen as ready and served to the table to share.

TAPAS

PAN CON TOMATE
Toasted bread rubbed with tomato, garlic, olive oil

MARKET SALAD (GF)
Spring lettuces, fresh herbs, sherry-lime vinaigrette

PIMIENTOS DE PADRÓN (GF)
Blistered Shishito peppers, coarse sea salt

DÁTILES CON BEICON (GF)
Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

PATATAS BRAVAS* (GF)
Crispy potatoes, salsa brava, pimentón, garlic allioli

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

TORTILLA ESPAÑOLA* (GF)
Traditional Spanish frittata of eggs, confit potatoes, onions, garlic allioli

CROQUETAS*
Creamy croquettes, choice of:
Serrano ham with quince purée
or mushroom with truffle allioli

BRUNCH

BOQUERIA B.E.C*
Two mini scrambled egg sandwiches with smoked bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli, served with housemade potato chips

HUEVOS HORNEADOS* (GF)
Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, sheep's milk cheese, salsa verde with grilled bread

TORRIJA
Crispy French toast, sweet MitiCrema cheese, blackberry compote, maple syrup

HUEVOS ESTRELLADOS* (GF)
French fries, truffle potato cream, Jamón Serrano, fried egg
SUB: Jamón Ibérico 7

AVOCADO TOAST
Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche
ADD: Egg 2, Smoked Bacon 5, Chorizo 6*

POSTRE

ICE CREAM (GF)
Two scoops of Villa Dolce vanilla bean, dark chocolate or seasonal sorbet

ORANGE OLIVE OIL CAKE
Citrus-honey yogurt

BASQUE CHOCOLATE CHEESECAKE (GF)
Macerated strawberries, Chantilly cream

CREMA CATALANA
Creamy custard, lemon zest, caramelized sugar

CLASSIC CHURROS
Traditional fried dough dusted with cinnamon sugar served with choice of sauce:
dulce de leche, hot chocolate, or nutella
(All 3 sauces for +$4)

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

TWO EGGS ANY STYLE* 16
Choice of smoked bacon or chorizo, served with patatas bravas, toast, and salsa verde

HUEVOS HORNEADOS* (GF) 17
Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, sheep's milk cheese, salsa verde with grilled bread

STEAK AND EGGS* (GF) 19
4oz seared NY Strip steak, crispy potatoes, sunny side-up egg, salsa verde

TORRIJA 15
Crispy French toast, sweet MitiCrema cheese, blackberry compote, maple syrup

HUEVOS ESTRELLADOS* (GF) 17
French fries, truffle potato cream, Jamón Serrano, fried egg
SUB: Jamón Ibérico 7

AVOCADO TOAST 15
Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche
ADD: Egg 2, Smoked Bacon 5, Chorizo 6*

BRUNCH PAELLA (GF) 44
Bomba rice, chicken thighs, chorizo, sofrito, smoked paprika
ADD: Egg 2*

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.

BAR DE TAPAS BOQUERIA RESTAURANTE