

# Brunch



## Brunch Dishes

### Huevos Rotos con Chorizo \$14

Fried Eggs, Spanish Chorizo, Potato, Bell Peppers

### Tosta de Aguacate (V)\* \$14

Local Artisan Bread, Smashed Avocado, Tomato, Shishito Pepper, Fried Egg, Goat Cheese Sauce, Home Fries or Salad

### Huevos Benedicto\* \$18

Pan Catalana, Jamon Serrano, Poached Eggs, Sauce Choron, Home Fries or Salad

### Sara Montiel\* \$14

Fried Egg, Jamon Serrano, Garlic Chips, Home Fries or Salad

### Tortilla Española Sandwich (V)\* \$14

Poached Onion, Potato, Egg, Bravas Mayo, Home Fries or Salad

### BLT\* \$14

Brioche, Bacon, Lettuce, Tomato, Mayo, Home Fries or Salad

### Huevos al Gusto (V)(GF)\* \$14

Two Eggs, Fried Potatoes & Choice of:  
Chorizo, Jamón, Morcilla, Shrimp, Smoked Salmon, Steak, or Vegetables

### Gambas y Semola (GF)\* \$15

Spicy & Garlicky Shrimp, Chorizo & Manchego Grits \$15

### Pancakes (V) \$12

Berries and Maple Syrup

(V) Vegetarian (VV) Vegan (GF) Gluten-Free \*All items have cross-contamination risk. Alert server to any allergies

(\*) Contains raw or undercooked ingredients which may increase your risk of food bo



## Platters

S • 6 Oysters, 4 Shrimp \*(GF) \$25

M • 6 Oysters, 8 Shrimp, Jumbo Lump Crab Cocktail \*(GF) \$48

L • 12 Oysters, 8 Shrimp, Jumbo Lump Crab, Whole Lobster, Octopus Salad \*(GF) \$80

## Chacinas Ibéricas • Cold Cuts

Selection of All Four Cold Cuts \$25

Jamón Pata Negra “Capanegra” \$30 • Chorizo \$10 • Caña de Lomo \$12 • Salchichón Ibérico \$10

## Quesos • Cheeses

Each Cheese \$9 or Selection of All Six \$30

**Manchego.** Sheep’s Milk, La Mancha. Tomato Marmalade • **Montenebro.** Goat’s Milk, Castilla y León. Berry Compote

**Mahón.** Cow’s Milk, Islas Baleares. Quince Preserve • **Puig Pedrós.** Cow’s Milk, Cataluña. Bitter Orange Spread

**Valdeón.** Cow’s milk, León. Apple Cinnamon Sauce • **Idiazábal.** Sheep’s Milk, País Vasco. Piquillo Marmalade

## Picoteo

**Pan Catalana (VV) \$8**

Crushed Tomato, EVOO, Garlic Bread

**Robalo Confitado (GF) \$14**

Sea Bass, Orange,  
Red Onion, Cilantro

**Berejenas Fritas \$10**

Deep Fried Barbarella Eggplant,  
Honey-Yogurt Sauce, Lemon Zest

**Croquetas de Puchero \$10**

Josefina’s Bechamel Croquettes

**Puntillitas \$12**

Crispy Mini Squid, Habanero-Lemon Aioli

**Papas Bravas (V)(GF) \$9**

Potato, Spicy Tomato Sauce, Aioli

**Foie a la Plancha \$20**

Grilled Foie Gras, Spinach,  
Blood Orange, Raisins-Walnuts Toast

**Tartar de Atún (\*) \$16**

Tuna Tartar, Mango,  
Avocado, Coconut Milk

**Cazón en Adobo \$12**

Fried Marinated Shark, Mojo Verde sauce

**Piquillos Rellenos \$12**

Stuffed Piquillo Peppers,  
“Ropa Vieja”

**Tortilla de Patatas \*(V)(GF) \$9**

Potato, Poached Onion, Eggs

**Tosta de Anchoas \$14**

Anchovies in Olive Oil,  
Cheese, Condensed Milk

**Gambas al Ajillo (GF) \$14**

Shrimp, EVOO, Garlic,  
Cayenne Pepper

**Special Market Salad \$14**

The Best the Market Had to Offer

**Escalibada con Queso (GF) \$12**

Roasted Vegetables, Pine nuts,  
Caramelized Goat Cheese

## Main Dishes

Cut of the Day \*(Market Price)

Catch of the Day \*(Market Price)

**Magret de Pato (\*) \$28 • Duck Breast, Soy-Honey Marinade, Creamy Mushroom Risotto**

**Chipirones a la Plancha \$26 • Grilled Squid, Squid Ink, Picada Rice**

**Canelones con Bechamel \$28 • Pork, Chicken and Foie Gras Cannellones, Bechamel Sauce**

**Bacon Cheeseburger (\*) \$16 • Señor Roy Goat Cheddar Cheese, “Spanish” Fries, Bravas Sauce**

**Paella (GF) \$30 per Person (Min 2 Orders per Table) • Choice of Seafood, Meat, or Vegetarian**

**Cochinillo (GF), \$110 (Half, Serves 2 to 3) \$200 (Whole, Serves 3 to 6) • Roasted Suckling Pig, Navarro potatoes, Au-Jus**