



Brunch

Raw Bar & Platters

Gambas Cocidas (GF) \$16 • Shrimp Cocktail
 Ostras de Mercado (*) (GF) \$18 ½ Doz or \$32 Doz • Today's Gourmet Oysters, Gazpacho Granita
 Langosta de Maine (GF) \$18 Half or \$34 • Whole Chilled Lobster (cooked to order), Crab Meat
 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, Seafood 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 \$10 or Selection of All Six \$35

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 • La Cabezuela. Goat's Milk, Madrid. 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	Papas Bravas (V)(GF) \$9 Potatoes, Brava Sauce, Aioli	Gambas al Ajillo (GF) \$14 Shrimp, EVOO, Garlic, Cayenne Pepper
Croquetas de Puchero \$10 Josefina's Bechamel Croquettes	Tortilla de Patatas (*) (V)(GF) \$9 Potato, Poached Onion, Eggs	Puntillitas \$12 Crispy Mini Squid, Habanero-Lemon Aioli
Escalivada con Queso (GF) \$12 Roasted Vegetables, Pine nuts, Caramelized Goat Cheese	Revuelto de Setas \$15 Mushrooms, Cured Egg Yolk, Shaved Duck Foie	Pulpo a la Gallega (GF) \$18 Octopus, Potato, Paprika de La Vera, EVOO
Pimientos del Padrón (VV)(GF) \$11 Fried Shishito Peppers, Maldon Salt	Ensaladilla Rusa y Boquerones \$14 Cold Potato Salad, Green Peas, Carrots, Mayo, Tuna, Anchovies Cured in Vinegar	Parrillada (VV)(GF) \$11 Grilled Vegetables, Garlic Sofrito
Berejenas Fritas \$10 Deep Fried Barbarella Eggplant, Honey-Yogurt Sauce, Lemon Zest	" Salpicón de Marisco (GF) \$14 Octopus Salad, Shrimp, Mussels, Bell Peppers, Onions, EVOO	Market Salad \$10 The Best the Market Had to Offer Add: Chicken, Shrimp, Salmon, or Smoked Salmon +\$4

Main Dishes

Cut of the Day (*) Market Price

Catch of the Day (*) Market Price

BLT* \$14 • Brioche, Bacon, Lettuce, Tomato, Mayo, Home Fries
 Sara Montiel Sandwich* \$14 • Fried Egg, Jamon Serrano, Garlic Chips, Fries
 Tortilla Española Sandwich (V)* \$14 • Potatoes, Eggs, Poached Onion, Bravas Mayo, Fries
 Gambas y Semola (GF)* \$15 • Manchego Grits, Chorizo, Garlic Shrimp
 Huevos al Gusto (V)(GF)* \$14 • Eggs, Potatoes, Choice of: Chorizo, Jamón, Shrimp, Smoked Salmon, or Steak
 Huevos Benedicto* \$18 • Pan Catalana, Jamon Serrano, Poached Eggs, Sauce Choron, Home Fries
 Tosta de Aguacate (V)* \$14 • Toast, Avocado, Tomato, Shishito Peppers, Fried Egg, Goat Cheese Sauce
 Bacon Cheeseburger (*) \$16 • Señor Roy Goat Cheddar Cheese, "Spanish" Fries, Bravas Sauce
 Magret de Pato (*) \$28 • Duck Breast, Soy-Honey Marinade, Creamy Mushroom Risotto
 Pollo en Salsa Verde \$24 • Chicken Thighs, Mushrooms, Garlic, Parsley, Demi-Glace
 Paella (GF) \$30 per Person (Min 2 Orders per Table) • Choice of Seafood, Meat, or Vegetarian
 Cochinito (GF), \$110 (Half, Serves 2 to 3) \$200 (Whole, Serves 3 to 6) • Roasted Suckling Pig, Navarro potatoes, Au-Jus

SER Journey Family-Style Tasting Menu (min2) \$55 p/p • Wine Pairing \$30 (optional)

(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 borne illness



Sangría \$10 (1 L \$25)

White, Red, or Cava

Mimosas & Bellinis \$8 (Pitcher \$25)

Orange, Grapefruit, Blood Orange, Mango, Peach, Pear, Pineapple, Lico 43, Chambord

Bloody Marias \$8

Classic tomato, spices, vodka

Andalucian gazpacho, spices, vodka

Javier's Hangover Helper Oloroso Don Nuño sherry, tomato juice, spices

Special Cocktails

Bellavista Nº 12 Old Forester bourbon, lavender honey, grapefruit \$12

Campos Rose Javier's house-infused gin, elderflower, rose bitters \$12

Corta Atalaya El Silencio mezcal, orujo de hierbas, jalapeño, cucumber \$14

Costa de la Luz Bulleit bourbon, pressed orange slices, turmeric honey syrup \$14

Punta Umbría Gin Tonic Javier's house-infused gin, Peychaud's bitters, rosemary, tonic \$12

Río Tinto Old Fashioned Bulleit rye, Angostura bitters, cinnamon smoke \$14

Solera Negroni Oloroso sherry, Campari, sweet vermouth, saffron tea \$12

Stigma Los Dos cava, ginger honey, saffron bitters, thyme \$10

Verano Azul Lemon Vodka, lime, clove infused blueberry syrup \$12

Wexler's Secret El Jimador tequila, orange brandy, blood orange, jalapeño salt \$12

Draft Beer \$8

Alhambra Lager / Alhambra Roja

Hardywood Pilsner / Mahou Lager

Port City Optimal Wit

Solace IPA / Union Duck Pin Pale Ale

Wine Flights

Cava \$22 / White \$22 Rosé \$22 / Red \$28 / Mixed \$28

Cava

Naveran Brut 2018 / Macabeo, Parelada, Chardonnay, Xarel-lo, / Penedès \$12

Emendis Brut Rosé NV / Pinot Noir / Penedès \$11

1+1=3 Brut Nature Rosé NV / Garnacha, Pinot Noir / Penedès \$13

White

Basa Lore 2019 / Hondarribi Zuri / Txakolina \$11

Bornos 2018 / Sauvignon Blanc / Rueda \$10

Egeo 2019 / Verdejo / Rueda \$11

Finca Nueva 2018 / Viura / Rioja \$11

Mar de Viñas 2019 / Albariño / Rías Baixas \$12

Nekeas 2018 / Chardonnay / Navarra \$10

Pago del Vicario 2019 / Tempranillo / V.T. Castilla \$10

Tarima 2019 / Moscatel / Alicante \$10

Rosé

Bovale 2018 / Bobal / Utiel-Requena \$10

Liquid Geography 2019 / Mencía / Bierzo \$10

Rosa de Arrocal 2019 / Tinto Fino / Ribera del Duero \$10

Viña Otano 2019 / Garnacha / Rioja \$10

Red

Casa L'Angel 2016 / Cabernet Sauvignon / Valencia \$11

Evolet 2015 / Tinto Fino / Ribera del Duero \$12

Hello World 2019 / Cabernet Franc / La Mancha \$10

La Cartuja 2017 / Garnacha, Mazuelo / Priorat \$12

Lopez de Haro *Gran Reserva* 2011 / Tempranillo, Graciano / Rioja \$16

Lui *Crianza* 2016 / Tinta de Toro / Toro 12

Porta Regia 2015 / Monastrell / Jumilla \$12

Roque Colás 2012 / Cabernet Sauvignon / \$18

Viña Otano *Crianza* 2016 / Tempranillo / Rioja \$11