



# Brunch

- 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  
 Pancakes (V) \$12 • Berries and Maple Syrup

## Raw Bar

- 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) \$28 Half or \$50 • Whole Chilled Lobster (cooked to order), Crab Meat

## Platters

- S • 6 Oysters, 4 Shrimp \*(GF) \$25  
 M • 6 Oysters, 8 Shrimp, Jumbo Lump Crab Cocktail \*(GF) \$50  
 L • 12 Oysters, 8 Shrimp, Jumbo Lump Crab, Whole Lobster, Seafood Salad \*(GF) \$120

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

## Main Dishes

- Catch of the Day (\*) Market Price  
 Cut of the Day (\*) Market Price  
 Bacon Cheeseburger (\*) \$16 • White Cheddar Cheese, Fries  
 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) \$60 (Serves 2) • Choice of Seafood, Meat, or Vegetarian  
 Cochinitillo (GF), \$125 (Half, Serves 2 to 3) \$250 (Whole, Serves 3 to 6) • Roasted Suckling Pig, Navarro potatoes, Au-Jus

SER Chef's Tasting Menu (min 2) \$75/p • Wine Pairing \$45 (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



## Special Cocktails

- Conference Room 1 Caravedo Pisco, Licor 43, passion fruit, ginger-honey, orange zest, *egg white\** \$15  
Campos Rose Javier's house-infused gin, elderflower, rose bitters \$12  
Bellavista Nº 12 Old Forester bourbon, lavender honey, grapefruit \$12  
Wexler's Secret Lunazul Blanco tequila, orange brandy, blood orange, jalapeño salt \$12  
Punta Umbría Gin Tonic Javier's house-infused gin, cherry-clove bitters, rosemary, Fever Tree tonic \$14  
Stigma Masía de la Luz cava, ginger honey, saffron bitters, thyme \$11  
Corta Atalaya El Silencio mezcal, grilled pineapple, spicy Shishito peppers, Mole bitters \$16  
Solera Negroni Lustau Oloroso sherry, Campari, Yzaguirre vermouth, saffron tea \$12  
Marquis Manhattan Woodford Reserve bourbon, Allspice Dram, vermouth, Heering cherry liqueur \$22  
Río Tinto Old Fashioned Elijah Craig rye, Angostura bitters, cinnamon smoke \$16

## Sangría \$11 (1L \$38)

Cava / Red / White

## Mimosa & Bellini \$8 (Pitcher \$25)

Pick 3: Orange, Grapefruit, Blood Orange, Mango, Peach, Pear, Pineapple, Licor 43, Chambord

## Bloody Maria \$8

Classic tomato, spices, vodka

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

## Draft Beer \$8

Alhambra Lager / Alhambra Roja

Hardywood Pilsner / Mahou Lager

Port City Optimal Wit / Port City Porter

Brothers Hoptimization *IPA* / Union Duck Pin Pale Ale

## Wine Flights

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

### Cava

Naveran *Brut* 2019 / Cava Blend / Penedès \$12

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

### White

Mar de Viñas 2020 / Albariño / Rías Baixas \$12

Gran Vinum 2020 *old vines* / Albariño / Rías Baixas \$16

Basa Lore 2020 / Txakolina \$12

Celeste 2020 / Verdejo / Rueda \$12

Finca Antigua 2015 / Viura / La Mancha \$11

Pago Vicario 2019 / Tempranillo / Castilla \$11

Mantel Blanco 2020 / Sauvignon Blanc / Rueda \$12

Otazu 2020 / Chardonnay / Navarra \$12

### Rosé

Honoro Vera 2020 / Syrah / Jumilla \$10

Flor de Añon 2020 / Garnacha / Campo de Borja \$10

Ostatu 2020 / Tempranillo / Rioja \$12

Liquid Geography 2020 / Mencía / Bierzo \$11

Solarce 2020 / Tempranillo, Graciano, Garnacha, Mazuelo / Rioja \$13

### Red

Avancia 2014 / Mencía / Valdeorras \$14

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

Viña Otano *Crianza* 2016 / Tempranillo / Rioja \$12

Evolet 2015 / Tinto Fino / Valtiendas \$12

Roque Colás 2013 / Garnacha, Cabernet Sauvignon, Tempranillo / Calatayud \$18

Porta Regia 2015 / Monastrell / Jumilla \$12

Can Blau 2019 / Garnacha / Montsant \$12

Vatan 2014 / Tinta de Toro / Toro \$18