



# Brunch

- BLT\* \$16 • Brioche, Bacon, Lettuce, Tomato, Mayo, Home Fries
- Sara Montiel Sandwich\* \$16 • Fried Egg, Jamon Serrano, Garlic Chips, Fries
- Tortilla Española Sandwich (V)\* \$16 • Potatoes, Eggs, Poached Onion, Bravas Mayo, Fries
- Gambas y Semola (GF)\* \$18 • Manchego Grits, Chorizo, Garlic Shrimp
- Huevos al Gusto (V)(GF)\* \$15 • Eggs, Potatoes, Choice of: Chorizo, Jamón Serrano, Shrimp, Smoked Salmon
- Huevos Benedicto\* \$18 • Pan Catalana, Jamon Serrano, Poached Eggs, Sauce Choron, Home Fries
- Tosta de Aguacate (V)\* \$15 • Toast, Avocado, Tomato, Shishito Peppers, Fried Egg, Goat Cheese Sauce
- Pancakes (V) \$12 • Berries and Maple Syrup

## Raw Bar

- Gambas Cocidas (GF) \$16 • Jumbo Shrimp Cocktail
- Ostras de Mercado (\*)(GF) \$20 ½ Doz or \$35 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) \$30
- M • 6 Oysters, 6 Shrimp, Jumbo Lump Crab Cocktail (\*)(GF) \$60
- L • 12 Oysters, 8 Shrimp, Jumbo Lump Crab, Whole Lobster, Seafood Salad (\*)(GF) \$140

## Chacinas Ibéricas • Cold Cuts

Selection of All Four Cold Cuts \$30

Jamón Pata Negra "Cinco Jotas" \$35 • Chorizo \$10 • Caña de Lomo \$14 • 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) \$9<br>Potatoes, Brava Sauce, Aioli                                        | Gambas al Ajillo (GF) \$15<br>Shrimp, EVOO, Garlic, Cayenne Pepper                                           |
| Croquetas de Puchero \$12<br>Josefina's Bechamel Croquettes                                  | Tortilla de Patatas (*)(V)(GF) \$10<br>Potato, Poached Onion, Eggs                          | Puntillitas \$14<br>Crispy Mini Squid, Habanero-Lemon Aioli                                                  |
| Escalivada con Queso (V) (GF) \$12<br>Roasted Vegetables, Pine nuts, Caramelized Goat Cheese | Revuelto de Setas (*) \$16<br>Mushrooms, Cured Egg Yolk, Shaved Duck Foie                   | Pulpo a la Gallega (GF) \$18<br>Octopus, Potato, Paprika de La Vera, EVOO                                    |
| Pimientos del Padrón (VV)(GF) \$11<br>Fried Shishito Peppers, Maldon Salt                    | Cerdo a la Mozarabe (GF) \$14<br>Grilled Pork Loin, Charred Onions, Raisins, Pinenuts Sauce | Parrillada (VV)(GF) \$11<br>Grilled Vegetables, Garlic Sofrito                                               |
| Berenjenas Fritas(V) \$12<br>Deep Fried Barbarella Eggplant, Honey-Yogurt Sauce, Lemon Zest  | Buñuelos de Bacalao "Luci" \$14<br>Salted Cod Fritters, Honey Alioli                        | Market Salad \$10<br>The Best the Market Had to Offer<br>Add: Chicken, Shrimp, Salmon, or Smoked Salmon +\$6 |

## Main Dishes

- Catch of the Day (\*) Market Price
- Steak and Frites (\*) 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 • Organic Semi-Boned Chicken Breast, Mushrooms, Parsley, Garlic Sauce
- Paella (GF) \$60 (Serves 2) • Choice of Seafood, Meat, or Vegetarian
- Cochinillo (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

- Bellavista Nº 12 Evan Williams 1783 bourbon, lavender honey, grapefruit \$12  
Campos Rose Javier's house-infused gin, elderflower, rose bitters \$12  
Conference Room 1 Caravedo pisco, Licor 43, passion fruit, ginger-honey, orange zest, *egg white*\* \$16  
Corta Atalaya El Silencio mezcal, housemade cucumber jalapeño syrup, fresh lime juice \$16  
Marquis Manhattan Larceny bourbon, Allspice Dram, vermouth, Heering cherry liqueur \$22  
Punta Umbría Gin Tonic Javier's house-infused gin, cherry-clove bitters, rosemary, Fever Tree tonic \$14  
Río Tinto Old Fashioned Elijah Craig small batch bourbon, Angostura bitters, cinnamon smoke \$16  
Solera Negroni Lustau Oloroso sherry, Campari, Yzaguirre vermouth, saffron tea \$12  
Stigma Cava, ginger honey, saffron bitters, thyme \$11  
Wexler's Secret Lunazul Blanco tequila, orange brandy, blood orange, jalapeño salt \$14

## Mimosa & Bellini \$10 (Pitcher \$28)

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

## Bloody Maria \$10

Classic tomato, spices, vodka

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

## Mocktail Club \$8 (non-alcoholic)

- Bombay Fire Pomegranate, agave, *chili peppers* \*  
Capri Spritz Pomegranate, cranberry shrub, lemongrass  
Havana Twist Lime, cardamom, cucumber & mint shrub  
Manhattan Berry Organic blackberry, pear shrub, caffeine-free ginger tea

## Draft Beer \$8

- Alhambra Lager / Alhambra Roja  
Hardywood Pilsner / Mahou Lager  
Port City Optimal Wit / Port City Porter  
Three Notch'd Minute Man *IPA* / Union Duck Pin Pale Ale

## Sangría \$11 (1L \$38)

Cava / Red / White

## 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

- Basa Lore 2020 / Txakolina \$12  
Celeste 2020 / Verdejo / Rueda \$12  
Finca Antigua 2015 / Viura / La Mancha \$11  
Gran Vinum *Selección Especial* 2021 / Albariño / Rías Baixas \$16  
Mantel Blanco 2021 / Sauvignon Blanc / Rueda \$12  
Mar de Viñas 2021 / Albariño / Rías Baixas \$12  
Otazu 2021 / Chardonnay / Navarra \$12  
Pago Vicario 2021 / Tempranillo / Castilla \$11

### Rosé

- Bovale 2021 / Bobal / Utiel Requena \$11  
Liquid Geography 2021 / Mencía / Bierzo \$11  
Rosa de Arrocal 2021 / Tempranillo / Ribera del Duero \$12  
Solarce 2021 / Tempranillo, Graciano, Garnacha, Mazuelo / Rioja \$13

### Red

- Acón 2019 / Tempranillo / Ribera del Duero \$12  
Legado del Moncayo 2020 / Garnacha / Campo de Borja \$12  
Lopez de Haro *Gran Reserva* 2012 / Tempranillo / Rioja \$16  
Porta Regia 2015 / Monastrell / Jumilla \$12  
Vatan 2014 / Tinta de Toro / Toro \$18  
Viña Real *Crianza* 2016 / Tempranillo / Rioja \$12