

BRUNCH SPANISH & CLASSICS

Tortilla de Calabacín 14

Rolled omelet, zucchini, Manchego cheese, cherry tomato, basil, served with salad and patatas bravas

Tortilla Española 13

Traditional Spanish omelet of organic eggs, confit potatoes and Spanish onions, served with salad and pan con tomate

Ensalada de Hinojo y Gambas 16

Shaved fennel, citrus, avocado, marinated shrimp, pine nuts

Huevos con Bistec 25

8oz grilled Creekstone Farm hanger steak, two fried eggs, fingerling potatoes, Shishito peppers, mojo verde

Torrija 11

Caramelized French toast, seasonal fruit, caramel sauce

Huevos con Chorizo 14

Baked farm eggs, house-made chorizo, potato confit, cheese, mojo cilantro

Huevos Benedictinos 15

Two poached eggs, English muffin, Hollandaise, served with patatas bravas

Choice of: Serrano ham, Piquillo peppers, or smoked Scottish salmon

PAELLA

Minimum 2-person order required

Paella de Mariscos 23 per person
Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

DULCES SWEETS

Churros con Chocolate 5pc 7 / 9pc 12

Traditional fried dough, thick hot chocolate

Churros Rellenos 5pc 10 / 9pc 16

Churros filled with Nutella, cinnamon sugar

Crema Catalana Clásica 7

Caramelized creamy custard

TAPAS

Pintxos Morunos 12

Seared Colorado lamb skewers, pickled shallots, salsa verde

Dátiles con Beicon 8

Dates stuffed with almonds and Vaideón blue cheese, wrapped in bacon

Mejillones con Azafrán 13

Steamed mussels, saffron, dijon mustard, shallots, garlic, white wine

Soldaditos de Pollo 9

Potato chip crusted chicken breast, labne remoulade

Pimientos de Padrón 7

Blistered Shishito peppers, coarse sea salt

Salteado de Setas 12

Sautéed wild mushrooms, Manchego cheese, scallions, thyme

Gambas al Ajillo 16

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

Verduras con Romesco 8

Seasonal vegetables with hazelnut romesco

Croquetas Cremosas 12

Creamy croquettes; three each of mushroom and Serrano ham

ACOMPAÑANTES SIDES

Mel i Mató 7

Whipped fresh cow's milk ricotta cheese, seasonal fruits and nuts

Patatas Bravas 9

Crispy potatoes, salsa brava, roasted garlic allioli

Pan con Tomate 6

Grilled Stirato bread rubbed with tomato, garlic and olive oil

Beicon 5

Slab-cut double smoked bacon

BRUNCH