

BRUNCH

35 PER PERSON
plus beverages, tax & gratuity

FIRST

PLEASE SELECT ONE

JAMÓN SERRANO
egg salad, pickled guindilla

HOME MADE GRANOLA
seasonal fruit, yogurt

TORTILLA ESPAÑOLA
saffron aioli, jamón serrano

ESCALIVADA
cherry tomato, cipollini onion, goat cheese

CURED SALMON
black trumpet escabeche, herbed crème fraîche

TUNA TARTARE
chorizo aioli, golden endive

SHRIMP BROCHETTE
tiger shrimp, quail egg, roasted garlic aioli

CHEESE MIXTO
selection of three cheeses, acacia honey, membrillo

SECOND

PLEASE SELECT ONE

REVUELTO
wild mushrooms, goat cheese espuma, truffle butter

BOCADILLO DE MALLORCA
jamón serrano, mahón cheese

DUCK SALAD
duck scrapple, lardons, poached egg

SMOKED TROUT
pickled red onion, baby arugula, vizcaina

HUEVOS BENEDICTOS
poached egg, brioche toast, jamón serrano, truffle hollandaise

STEAK & EGGS
hanger steak, poached egg, romesco

GRILLED ROMAINE
sherry vinaigrette, mahón cheese, brown butter croutons

SANGRIA PANCAKES
seasonal fruit, raspberry red wine syrup

BOCADILLO DE BUTIFARRA
garlic sausage, truffle vinaigrette, egg over easy

SIDES

PLEASE SELECT ONE

PIPÉRADE
GRILLED ASPARAGUS

CHORIZO
PORK BELLY

PATATAS
MAPLE GRITS

DESSERT

PLEASE SELECT ONE

TORRIJAS
toasted brioche, caramel mousse, crème fraîche sherbert, orange

BRÛLÉE OF GRAPEFRUIT
crème fraîche gelato

BEBIDAS

PAMPLONA
vodka, spiced tomato, chorizo
11

BISCAY
orange liqueur, blood orange, cava rosat
11

IRATY
muddled lemon, aperol, bourbon fizz
12

TINTO SANGRIA
red wine, lemon, applejack, guindilla, fruit
9/32

BLANCO SANGRIA
white wine, absolut peach, fruit
9/32