

de BRUNCHING

things we spaniards enjoy after a long night of being out

OSTRAS AL NATURAL 22/40
half dozen or dozen oysters, house aperitivo sauce, lemon

OSTRAS A LA ANDALUZA 19
fried oysters, all i oli, lemon

PUNTILLITAS FRITAS AL ESTILO ALHUCEMAS CON HUEVOS FRITOS ... 16
andalucian style fried firefly squid from japan, olive oil fried eggs & all i oli

HUEVOS RELLENOS DE MI MADRE 12
tuna deviled eggs, pimentón

TORTILLA DE PATATAS CLÁSICA 9
runny traditional potato, egg & onion omelet just like abuela did it
add callos a la lorente 6

HUEVOS ROTOS 16
eggs fried in olive oil over fries
add paleta ibérica 12 | add txistorra 6

CALLOS A LA LORENTE 18
chef lorente style tripe stew
add a fried egg 6

TORRIJA A LA PARRILLA 14
spanish grilled brioche toast, lemon cream

CHURROS CON CHOCOLATE 9
so that!! churros & chocolate!!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions or allergies, and we will do our best to accommodate your needs.

de BEBER

start your brunch with some bubbles & more

STEP 1 CHOOSE YOUR BASE

CAVA

los dos non vintage

SIDRA

trabanco poma aurea non vintage

TXAKOLINA

ziaboga 2022

CAVA ROSÉ

parés baltà non vintage

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STEP 2 DRESS IT UP

let us dress it up for you, we just need to add a few more ingredients

VALENCIA 75

gin, sour orange, lemon, bubbles

or

SEVILLANO

manzanilla, citrus, bubbles, mint

or

ASTURIAS

alma de trabanco vermut, brandy recommended with sidra poma aurea

or

ERNESTO

anis del mono, do ferreiro orujo, bubbles recommended with cava

18 PER DRINK