

# 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

## TORTILLA DE PATATAS CLÁSICA ..... 9

traditional potato, egg & onion omelet just like abuela did it

## HUEVOS ROTOS ..... 16

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

## TORRIJA A LA PARRILLA ..... 9

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**