

de BRUNCHING

things we spaniards enjoy after a long night of being out

QUESO DEL DÍA 12
daily choice of cheese, ask your server

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

VIEIRAS CRUDAS EN AJOBLANCO 24
raw diver scallops, almond garlic sauce, seasonal tomatoes

CÓCTEL DE GAMBAS TÍA SOFIA 16
shrimp cocktail aunt sofia's way

GAMBA A LA BRASA..... 25
grilled spanish red shrimp, olive oil, salt

CALLOS A LA LORENTE 18
chef lorente style tripe stew
add a fried egg 6 | add tortilla 9

TORTILLA DE PATATAS CLÁSICA 9
traditional potato, egg & onion omelet just like abuela did it

PESCADITO FRITO..... 24
anchovies fried andalucian style, all i oli

POLLO A LA CATALANA 35/70
half or whole chicken, grandma's famous stew with plums & dry fruits, fried potatoes

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

ENSALADA DE VERANO..... 18
heirloom tomatoes, stone fruits, pistachio romesco, sherry dressing

PIMIENTOS DEL PADRÓN 15
fried padrón peppers

TORRIJA A LA PARRILLA 9
spanish grilled brioche toast, lemon cream

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

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