

RESTAURANT WEEK BRUNCH

february 1 2025

*served family style for the entire
table only*

HOW TO PA AMB TOMÀQUET

cristal bread, tomato, extra virgin olive oil

QUESO DEL DÍA

daily chef's choice of cheese

mas bertrain 'argila' brut nature, clàssic penedès 2013

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choose one

PESCADO A LA PARRILLA

grilled daily catch, ember roasted potatoes,
romesco & garlic-parsley sauce

CARNE A LA BRASA

grilled steak from roседа farm, fries & all i oli

FILETE DE POBRE

autumn olive farm pork boston cut,
fries & all i oli

TORTILLA DE PATATAS CLÁSICA

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

HUEVOS ROTOS

eggs fried in olive oil over fries

add txistorra 6

PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,
romesco sauce, all i oli

add butifarra 6 | txistorra 6 | pollo moruno 6

molino real 'mountain blanco,' sierras de Málaga 20219

or

can suriol 'mataró,' penedès 2021

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CHURROS CON CHOCOLATE

fried dough deliciousness, chocolate sauce

gonzales byass 'nectar' jerez non vintage

35 PER GUEST

WINE PAIRING 20 PER GUEST
(HALF GLASSES)