

RESTAURANT WEEK BRUNCH MENU

*served family-style for the
entire table only*

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GAZPACHO DE REMOLACHA

beet gazpacho soup

CROQUETA DEL DÍA

daily chef's choice of bechamel fritter

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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 roseda farm, md
mustard greens, mojo verde sauce

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

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FLAN DE LA CAPITANA

classic house flan served
with oloroso whipped cream

35 PER GUEST
WINE PAIRING 30 PER GUEST

VINOS

*special cellar picks for
restaurant week*

VINO ESPUMOSO, 12 | 60

glass or bottle sumarroca cava '2cv' brut nature

VINO BLANCO, 12 | 60

glass or bottle bodegas menade verdejo 2024

VINO TINTO, 12 | 60

glass or bottle luna beberide, bierzo 2024

VINO GENEROSO, 11

glass emilio lustau 'east india' sherry

CÓCTELS

*special cocktails for
restaurant week*

SANGRÍA ROJA, BLANCO, ESPUMOSO, 15 | 60

red, white, or sparkling wine, vermouth, citrus

GINTÒNIC, 15

musco del whiskey inspired house gin and tonic

MOCKTAILS

great cocktails without the booze

TEA-N-T, 12

chamomile tea, lemon, fever tree tonic

LA VIRGEN SANGRÍA, 12

de-alcoholized red wine, citrus, sugar

OLIVE OIL LEMONADE, 12

lemon, olive oil syrup, vichy sparkling mineral water