

# MOTHER'S DAY BRUNCH

## Charcuteria & Quesos

**Jamón Serrano**, *Segovia* 6-  
24-month cured ham

**Salchichon**, *Catalonia* 10.50-  
24-month cured pork sausage

**Chorizo Secco**, *La Rioja* 6-  
dry-cured pork chorizo

**Coppa Serrano**, *Calabria* 8-  
dry-cured pork sausage shoulder,  
garlic, pimento

**Manchego**, *Albacete* 7-  
12-month raw sheep's milk cheese

**Arzúa Ulloa**, *Galicia* 8-  
semi-soft cow's milk cheese

**Drunken Goat**, *Murcia* 9-  
semi-soft goat's milk cheese, soaked  
in red wine

**Mahon**, *Balearic Islands* 7-  
cow's milk cheese, nutty and sharp

**Valdeón**, *Castilla-Leon* 9-  
cow, goat, & sheep's milk blue  
cheese

**Idiazabal**, *Basque Country* 10-  
smoked raw sheep's milk cheese

### Mixto Board 22-

3 cured meats & 2 Spanish cheeses,  
guindilla peppers, toast, membrillo, honey

### Jamon Iberico de Bellota

acorn fed Iberico ham, cut by hand 24  
Mixto Board supplement 8

## Ensaladas

**Heirloom Tomato Salad** 12  
red onion, kalamata olive, English  
cucumber, oregano, extra virgin  
olive oil

**Roasted Pear Salad** 12  
arugula, crumbled cabrales  
cheese, pine nuts, english  
cucumber, cherry tomato, herb  
vinaigrette

## Tapas

**Entraña** 14 *gf*  
skirt steak, purple potato,  
shishito pepper

**Crispy Eggplant** 10 *v|gf*  
rosemary, Acacia honey

**Patatas Bravas** 8 *v*  
crispy potatoes, spicy  
pepper-tomato sauce, aioli

**Croquetas** 8  
daily selection, aioli

**Crispy Chorizo Piccante** 9 *gf*  
lemon aioli

**Coca Cantimpalo** 12  
hearth oven flatbread, Spanish  
tomato, Mahon, cured chorizo

**Gambas al Ajillo** 15 *gfa*  
sautéed shrimp, garlic, sherry,  
pimentón, grilled baguette

**Empanadas Gallega** 10  
chicken, chorizo, sofrito, pebre

## Platos Principales

**Tortilla Samfaina** 14 *gfa*  
organic farm egg omelet, market vegetables, greens, toasts

**Huevos Estrellados** 18 *gf*  
“broken” organic farm eggs, fried potatoes,  
chorizo, peperonata

**Torijas** 14 *v*  
brioche French toast, mixed berries,  
crema Catalana anglaise

**Canelones de Mariscos** 22 *v*  
shrimp and seafood filled pasta, sofrito, bechamel

**Torrada Catalana** 20 *gfa*  
gilled country bread, skirt steak, poached egg, avocado,  
pimenton hollandaise

**Chicken Planchado** 25 *gf*  
crispy *Bell & Evans* chicken, purple potato, spring onions,  
scallion herb emulsion

**12oz NY Strip Steak** 33 *gf*  
potato puree, squid ink, heirloom carrot, crumble

**Grouper** 28 *v|gf*  
local clams, salsa verde

**Cordero a la Parilla** 34 *gf*  
grilled spring lamb chops, dill roasted potato, mascarpone,  
honey, pistachio, mint

## Paella

*(Minimum of two people)*

**Valenciana** 29 per person *gf*  
organic chicken, chorizo, mussels, clams, gulf shrimp,  
saffron, baby carrots & piquillo peppers

**Verduras** 23 per person *v|gf*  
portobello mushroom, piquillo, carrot, cauliflower,  
caramelized onion, English peas, garbanzos, sofrito

**Mariscos Negra** 29 per person *gf*  
squid ink, gulf shrimp, local scallops, calamari, chorizo,  
leek, fennel

**Cordero** 30 per person *gf*  
roast spring lamb, pork belly, chorizo,  
local asparagus, sofrito