

Albariño

tapas | wine bar

brunch

tapas

Ensalada César 12 *gfa*

hearts of romaine, boquerones, lemon, croutons, shaved manchego, Dijon

Ensalada Española 13 *v|gfa*

piquillo pepper, cucumber, green olives, spanish onion, grape tomato, hand-torn croutons, sherry-shallot vinaigrette

Huevos Asados 13

sofrito, eggplant, zucchini, spiced chickpeas, toasted baguette

Pan Con Tomate 8 *v*

grilled bread, crushed tomato

Patatas Bravas 9 *v|gf*

crispy potatoes, bravas sauce, aioli

Pimientos del Padrón 9 *v|gf*

blistered shishito peppers, sea salt

Empanadas Gallegas 10

chicken, chorizo, sofrito, pebre

Coca Calabacita 13 *v*

caramelized onion, zucchini, goat cheese, spicy honey

Coca del Desayuno 13 *v*

mahón, egg, chorizo sausage, piquillo pepper

Parfait 12 *v|gf*

greek yogurt, seasonal fruits, preserved lemons, superfood granola

Pastry Basket 14

assortment of fresh baked breakfast pastries with seasonal butters and jams

principales

Paella Cochinito 24 per person (minimum two people)

pork belly, chorizo, ground jamón serrano, eggs, piquillo pepper, English peas, caramelized onions

Chicken & Waffles 24

buttermilk and paprika fried chicken thigh, jamón serrano waffle, maple butter, Spanish "ranch"

Spanish Benedict 15 *v*

toasted english muffin, sliced tomatoes, sautéed spinach, poached eggs, saffron hollandaise

Chorizo & Egg Sandwich 14

chistorra chorizo, scrambled eggs, melted mahón cheese, bravas sauce, garlic aioli, crispy fried potatoes, toasted english muffin

Avocado Toast 14 *v*

avocado, toasted seed bread, salsa verde

additions & sides

chorizo 4

egg 2

steak 8

salmon 6

avocado 4

chicken 5

\$1 Oysters

Chefs Selection

Cocktail Sauce and Mignonette

dulce

Churro Sundaes 12

traditional fried dough, cinnamon sugar, spiced hot chocolate, toffee sauce, vanilla and chocolate gelato, whipped cream

Gelato & Sorbet Trio 9 *gfa*

seasonal daily selection of ice cream and sorbet

Torta de Santiago 9 *gf*

marcona almond cake, poached pear, pear puree, vanilla whipped cream

Donuts 10

vanilla sugar, salted caramel, crispy bacon crumble

brunch cocktails

Bloody Mary 12

guindilla pepper juice, charcuterie garnish
your choice gin, vodka, or tequila

Mimosa 9

cava, valencia orange juice

café & té

Regular and Decaf

Espresso 2.50

Doppio 3.50

Americano 3.00

Cappuccino 3.50

Latte 3.75

Herbal Tea 3.00

Earl Grey, Chamomile, Assam, English Breakfast, Mint Verbena, Green

gf - GLUTEN FREE *gfa* - GLUTEN FREE AVAILABLE *v* - VEGETARIAN

a service charge of 20% will be applied to parties of 6 or more