

PRIX FIXE BRUNCH 35++

APPETIZERS SELECT ONE

ROMANA SALAD – VEG/GF

baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

PAN CON TOMATO – VG

sourdough bread, tomato, spanish olive oil

PAN CON ANCHOVY

sourdough bread, cultured butter, parsley, spanish white anchovy

DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

SUPPLEMENT

TUNA TARTARE 10

avocado, seeded lavosh cracker, truffle, crème fraîche

MAINS SELECT ONE

PATATAS BRAVAS – GF

crispy potato, n'djua, brava sauce, garlic aioli, manchego cheese, chive, sunny side up egg

TORTILLA TRADICIONAL – GF

spanish omelette, potato, romesco sauce, manchego cheese

SPANISH FRENCH TOAST

brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberry

EGGS BENEDICT

two poached eggs, hollandaise, crispy fingerling potato, manchego biscuit, avocado, *choice of chorizo, smoked salmon or bacon

SUPPLEMENT

PAELLA DE MARISCOS 20 – GF

spanish bomba rice, sofrito, argentinian shrimp, squid, mussel, lemon

DESSERTS SELECT ONE

CHOCOLATE & BANANA – GF

flourless chocolate cake, banana cream, chocolate mousse

ICE CREAM OR SORBET – VEG/GF

daily selection

BOTTOMLESS OFFERINGS* 35

PASSIONFRUIT APEROL SPRITZ

aperol, passionfruit, torresella prosecco, fever-tree soda

SANGRIA

red wine, branson royal cognac, lemon, plum

MIMOSAS & BELLINIS

CHAMPAGNE 60

MOET & CHANDON IMPERIAL BRUT CHAMPAGNE

*90 MINUTE LIMIT

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.