



BRUNCH

APERITIVOS

FRÍO

PAN CON TOMATE – VG
sourdough bread, tomato, spanish olive oil

PAN CON MANCHEGO – VEG
sourdough bread, tomato, spanish olive oil, manchego cheese

PAN CON ANCHOVY
sourdough bread, cultured butter, parsley, spanish white anchovy

PAN CON IBÉRICO BELLOTA
sourdough bread, ibérico bellota, tomato, spanish olive oil

SPANISH CHARCUTERIE
sourdough bread, ibérico chorizo, ibérico salchichón, murcia al vino, truffle manchego, pickles, crème fraîche

IBÉRICO BELLOTA HAND SLICED
marcona almonds, sourdough bread, spanish olive oil

GAZPACHO
blue crab, avocado, toasted brioche

TUNA TARTARE
avocado, seeded lavash cracker, truffle, crème fraîche

HAMACHI CRUDO
jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho

PALETA IBÉRICO BELLOTA CON CHIPS
sliced ibérico, potato chips, paprika

ENSALADA

ROMANA – VEG / GF
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

BURRATA – VEG
heirloom tomato, basil, pangrattato, pickled red onion

VERDE – VEG / GF
escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish

VEG: VEGETARIAN | VG: VEGAN | GF: GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.
Prices are not inclusive of 20% service charge.

CALIENTE

DATES – GF
ibérico pancetta, manchego, guindilla pepper, honey gastrique

SHISHITO PEPPERS – VG / GF
locally grown served with sea salt

TRUFFLE FRIES – VEG
parsley, truffle cheese

MUSHROOM CROQUETTES – VEG
porcini crema, truffle pearls, chervil

SALT COD CROQUETTES
chive, guindilla pepper, sauce gribiche

JAMON SERRANO CROQUETTES
months serrano, manchego cheese, garlic aioli

OCTOPUS – GF
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

GAMBAS AJILLO – GF
argentinian shrimp, harissa, parsley sauce, crispy garlic

PLATOS FUERTES

BRANZINO – GF
almond, grapes, salsa verde, ajo blanco

WAGYU SKIRT STEAK
romesco sauce, agrodolce onion, veal jus, crispy potato

HALF CHICKEN – GF
charred scallions, mojo rojo, chives, lemon

PAELLA DE MARISCOS – GF
spanish bomba rice, sofrito, argentinian shrimp, langoustine, squid, mussel, lemon

PAELLA DE CHAMPIÑÓN – VG / GF
spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon

*PLEASE ALLOW MINUTE PREPARATION TIME

BRUNCH

PATATAS BRAVAS – GF
crispy potato, brava sauce, garlic aioli, manchego cheese, chive, sunny side up egg
ADD GRILLED SKIRT STEAK

SPANISH FRENCH TOAST
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries

CROISSANT CON AVOCADO
arugula, poached egg, manchego sabayon, lemon vinaigrette

EGGS BENEDICT
two poached eggs, hollandaise, crispy fingerling potatoes, manchego biscuit, avocado
[CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON]

LEVEL 6 BREAKFAST
2 eggs any style, crispy fingerling potatoes, tomato, house manchego biscuit
[CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON]

HUEVOS AL PLATO EN CAZUELA
braised tomato, chorizo, shishito peppers, manchego, poached egg, sourdough

TORTILLA TRADICIONAL
spanish omelette, potato, romesco sauce, manchego cheese

TORTILLA PESCADO – GF
classic spanish omelette, smoked salmon, spanish capers

TORTILLA JAMON
classic spanish omlette, jamón ibérico, truffle pecorino, romesco sauce

ADD ON SIDES

HOMEMADE MANCHEGO BISCUIT

TWO EGGS ANY STYLE

CHORIZO SAUSAGE

PATATAS BRAVAS

@LEVEL6MIA

PRIX FIXE BRUNCH

APERITIVOS 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
avocado, seeded lavosh cracker, truffle, crème fraîche

PLATOS FUERTES SELECT ONE

PATATAS BRAVAS – GF
crispy potato, brava sauce, garlic aioli, manchego cheese, chive, sunny side up egg
ADD GRILLED SKIRT STEAK 18

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 potatoes, manchego biscuit, avocado
[CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON]

SUPPLEMENT
WAGYU SKIRT STEAK
romesco sauce, agrodolce onion, veal jus, crispy potato

POSTRES SELECT ONE

CHOCOLATE & BANANA – GF
flourless chocolate cake, banana cream, chocolate mousse

ICE CREAM OR SORBET – VEG / GF
daily selection

BOTTOMLESS OFFERINGS*

PASSIONFRUIT APEROL SPRITZ

aperol, passionfruit, torresella prosecco, fever-tree soda

SANGRIA

red wine, branson royal cognac, lemon, plum

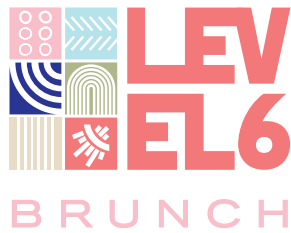
MIMOSAS & BELLINIS

CHAMPAGNE

MOET & CHANDON

IMPERIAL BRUT CHAMPAGNE

*90 MINUTE LIMIT



@ LEVEL 6 MIA

VEG: VEGETARIAN | VG: VEGAN | GF: GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

Prices are not inclusive of 20% service charge.

COCKTAILS

BESO DE FUEGO

patrón reposado tequila, passionfruit, lime, jalapeño, agave

ENCANTO

illegal mezcal, cointreau, vanilla, pomegranate, lime, lemon, fee foam

NOCTURNO

don julio reposado tequila, licor , espresso, nutmeg

PURPLE SKY

ketel one vodka, st-germain, lime, lavender, fee foam

THE MIRAGE

grey goose vodka, midori, coconut, lemon, fee foam

SUBTROPICS

tito's vodka, green chartreuse, lemon, agave, tropical red bull

ROSA

bombay sapphire gin, lychee, hibiscus, lemon

OCASO

bulleit bourbon, johnnie walker black, lemon, lemongrass, cucumber, angostura bitters, fee foam

TREMENDO OLD FASHIONED

woodinville bourbon, pedro ximénez sherry, banana liqueur, orange bitters, cocoa bitters

ICLARO QUE SÍ

nolet's silver gin, acqua di cedro, bitter rouge bianco, sage

EL CARIBE

bacardi ocho rum, guava, lime, torresella prosecco, mint, angostura bitters

SANGRIA DEL CIELO

branson royal cognac, plum, lemon, red wine, lemon-lime soda

NON ALCOHOLIC

SPICE, SPICE BABY

jalapeño-infused seedlip notas de agave, mango, pineapple, coconut, lemon

MINT CONDITION

seedlip garden, lime, lemongrass, cucumber, mint, fever-tree soda

LEVEL SPRITZ

non-alcoholic martini & rossi vibrante, passion fruit, strawberry, lemon-lime soda

RED BULL

RED BULL SUGAR FREE

RED BULL YELLOW EDITION (TROPICAL)



WINES BY THE GLASS

SPARKLING

VEUVE CLICQUOTE BRUT ROSE

fresh red fruits leading into biscuit notes a fine and precise mouse with a fruity and precise finish

CHAMPAGNE, MOET BRUT IMPERIAL, N.V.

lively generous beginning full of pear, citrus and light red fruits gives way to a more mineral mid palate and a refreshing mouth watering finish

PROSECCO, TORRESELLA, VENETO ITALY

straw-yellow color, delicate aroma of green apples and white flowers. notes of pear, apple, and citrus

CAVA, BOHIGAS GALDA BRUT N.V, PENEDES

fruit-forward, yet classic. yeast notes and spices combine with delicious green apples, stone fruits, and citrus in a well-balanced and crisp finish

WHITE

CLOUDY BAY, SAUVIGNON BLANC , MARLBOROUGH

intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish

DAOU, RESERVE CHARDONNAY, PASO ROBLES

hazelnut, butterscotch and brioche nuances melt with opulent apples, pears, papaya and limes

ALBARINO BOAL DE AOURSA, GALICIA

peaches, lime, green apple, with a touch of salinity

PINOT GRIGIO TIEFENBRUNER, TRENTINO ALTO ADIGE

aroma's of white flowers, peach and pear. upfront citrus notes give way to a stony mineral finish

VERDEJO, AVIANA, REUDA

refreshing citrus notes with a herbal undertone

SAUVIGNON BLANC DETAILS BY SINEGAL, SONOMA VALLEY

on the nose lemon zest white flower and honeycomb, leading in to flavors of apricot, white grapefruit with refreshing acidity

RED

PINOT NOIR BERNARDUS SANTA LUCIA HIGHLANDS

on the nose berry and plum cut by pepper spicy flavors with cardamon clove and vanilla

JOSEPH PHELPS PINOT NOIR FREESTONE SONOMA COAST

aroma's of black raspberry, juicy bing cherry and spice notes on the palate with savory herbs on the finish

THE VICE CABERNET SAUVIGNON NAPA VALLEY

on the nose, a generous burst of dark berries, cola, and black currant unfolds, leading into a rich medley of dark fruit complemented by hints of tobacco, cinnamon, and dark chocolate

QUINTA DEL GARNACHA BODEGAS VOLVER, ALMANSA

medium bodied wine with notes of dried fruits, dark berries, spice and balsamic leading in to a wine with a lot of structure and silky tannins

NUMANTHIA, TERMES, TEMPRANILLO, TORO

powerful black fruits, cinnamon, and spices surround black berries and tea in a chocolaty herbal end

CATENA MALBEC MENDOZA

aroma's of fresh dark and red berries, with lush ripe tannins on the palate.

PROTOS, TEMPRANILLO CRIANZA RIBERA DEL DERO

cherries and forest fruits with white pepper, spices, and dried herbs. this high elevation wine is a perfect balance of acidity, soft tannins, and a touch of minerality

ROSÉ

MIRABEAU X GRENACHE BLEND COTES DE PROVENCE

yellow peaches, nectarines pear and melon lead in to a wine with great structure and freshness

CHATEAU D'ESCLANS ROCK ANGEL GRENACHE BLEND, COTES DE PROVENCE

a richer style rose bursting with ripe fruits, it's combination of red fruits and rich citrus makes a medium bodied wine with long finish

DESSERT WINE (3 oz)

CESAR FLORIDO, MOSCATEL DORADO, MOSCATEL, CHIPIONA

flowers and citrus surrounded by apricots and complimented by toasted nuts and honey. this wine is a delightfully well-balanced masterpiece

BODEGAS HIDALGO, TRIANA, PEDRO XIMENEZ, JEREZ

this dense, luscious, and bright wine is packed with dry fruits, dates, and nuts in a long and decadent finale

MOSCATO D'ASTI CASINETTA, PIEDMONT

light light bubbles with notes of white flowers and fresh peach