

DESSERT WINE (3 oz)

CESAR FLORIDO, MOSCATEL DORADO, MOSCATEL, CHIPIONA 18

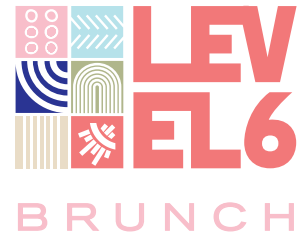
flowers and citrus surrounded by apricots and complimented by toasted nuts and honey. this wine is a delightfully well-balanced masterpiece

BODEGAS HIDALGO, TRIANA, PEDRO XIMENEZ, JEREZ 17

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 17

light light bubbles with notes of white flowers and fresh peach



COCKTAILS 21

BESO DE FUEGO

patrón reposado tequila,
passion fruit, lime, jalapeño, agave

ENCANTO

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

NOCTURNO

don julio reposado tequila, licor 43, 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



LIFE TASTES BETTER AT THE TOP



NON ALCOHOLIC 15

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

6

RED BULL SUGAR FREE

6

RED BULL YELLOW EDITION (TROPICAL)

6

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

RED

5oz / BTL

PINOT NOIR BERNARDUS

SANTA LUCIA HIGHLANDS

19 / 85

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

JOSEPH PHELPS PINOT NOIR

FREESTONE SONOMA COAST

45 / 190

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

20 / 90

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 67 GARNACHA

BODEGAS VOLVER, ALMANSA

17 / 75

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

17 / 75

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

CATENA MALBEC MENDOZA

19 / 80

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

PROTOS, TEMPRANILLO

CRianza RIBERA DEL DERO

18 / 75

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

5oz / BTL

MIRABEAU X GRENACHE BLEND

COTES DE PROVENCE

17 / 65

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

CHATEAU D'ESCLANS ROCK ANGEL

20 / 80

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

*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.

APERITIVOS

FRÍO

PAN CON TOMATE – VG	13
pan de cristal, tomato, spanish olive oil	
PAN CON MANCHEGO – VEG	14
pan de cristal, tomato, spanish olive oil, manchego cheese	
PAN CON IBÉRICO BELLOTA	18
pan de cristal, ibérico bellota, tomato, spanish olive oil	
SPANISH CHARCUTERIE	38
sourdough bread, ibérico chorizo, ibérico salchichón, murcia al vino, truffle manchego, pickles, crème fraîche	
TUNA TARTARE	24
avocado, seeded lavash cracker, truffle, crème fraîche	
HAMACHI CRUDO	24
jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho	
ROMANA – VEG / GF	22
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed	
BURRATA – VEG	24
heirloom tomato, basil, pangrattato, pickled red onion	
ARÚGULA – VEG / GF	22
frisée, manchego cheese, fig, toasted almond, membrillo vinaigrette	
GAZPACHO	24
blue crab, avocado, toasted brioche	

CALIENTE

DATES – GF	14
ibérico pancetta, manchego, guindilla pepper, honey gastrique	
FRITO MIXTO	24
crispy calamari, argentinian shrimp, pickled freso pepper, garlic aioli	
MUSHROOM CROQUETTES – VEG	18
porcini crema, truffle pearls, chervil	
SALT COD CROQUETTES	18
chive, guindilla pepper, sauce gribiche	
JAMON SERRANO CROQUETTES	18
16 months serrano, manchego cheese, garlic aioli	
PULPO – GF	24
chickpea, fingerling potato, salsa verde,	

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.

BRUNCH

PATATAS BRAVAS – GF	20
crispy potato, salsa sauce, garlic aioli, manchego cheese, chive, sunny side up egg	
ADD GRILLED SKIRT STEAK 15+	
TOSTADA FRANCESA ESPAÑOLA	24
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries	
CROISSANT CON AGUACATE	22
arugula, poached egg, manchego sabayon, lemon vinaigrette	
EGGS BENEDICT	24
two poached eggs, hollandaise, crispy fingerling potatoes, manchego biscuit, avocado	
[CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON]	
LEVEL 6 BREAKFAST	24
2 eggs any style, crispy fingerling potatoes, tomato, house manchego biscuit	
[CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON]	
HUEVOS AL PLATO EN CAZUELA	24
braised tomato, chorizo, shishito pepper, manchego, poached egg, pan cristal	
TORTILLA TRADICIONAL	20
spanish omelette, potato, romesco sauce, manchego cheese	
TORTILLA DE PESCADO – GF	22
classic spanish omelette, smoked salmon, spanish capers	
TORTILLA DE JAMÓN	24
classic spanish omlette, jamón ibérico, truffle pecorino, romesco sauce	
STEAK AND EGGS	36
grilled skirt steak, romesco sauce, agrodolce onion, veal jus, crispy potato, sunny up egg	
CHILEAN SEABASS	52
escabeche, guindilla pepper	

ADD ON SIDES

HOMEMADE MANCHEGO BISCUIT	8
TWO EGGS ANY STYLE	7
CHORIZO SAUSAGE	8
PATATAS BRAVAS	10
TRUFFLE FRIES	14

WINES BY THE GLASS

SPARKLING

5oz / BTL

VEUVE CLICQUOTE BRUT ROSE 45 / 165

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

CHAMPAGNE, MOET BRUT IMPERIAL, N.V. 35 / 155

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 17 / 60

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

CAVA, BOHIGAS GALDA BRUT N.V, PENEDES 17 / 60

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

5oz / BTL

CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH 22 / 100

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

DAOU, RESERVE CHARDONNAY, PASO ROBLES 18 / 80

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

ALBARIÑO BOAL DE AOURSA, GALICIA 18 / 75

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

PINOT GRIGIO TIEFENBRUNNER, TRENTINO ALTO ADIGE 17 / 65

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

VERDEJO, AVIANA, REUDA 17 / 65

refreshing citrus notes with a herbal undertone

SAUVIGNON BLANC DETAILS BY SINEGAL, SONOMA VALLEY 16 / 65

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

PRIX FIXE BRUNCH 35++

APERITIVOS SELECT ONE

ROMANA SALAD – VEG / GF

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

PAN CON TOMATE – VG

pan cristal, tomato, spanish olive oil

PAN CON MANCHEGO

pan cristal, tomato, spanish olive oil, manchego cheese

DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

SUPPLEMENT

TUNA TARTARE 10

avocado, seeded lavash cracker, truffle, crème fraîche

PULPO – GF 10

chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

PLATOS FUERTES SELECT ONE

PATATAS BRAVAS – GF

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

ADD GRILLED SKIRT STEAK 15+

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

STEAK AND EGGS 20

grilled skirt steak, romesco sauce, agrodolce onion, veal jus, crispy potato, sunny up egg

POSTRES SELECT ONE

CHOCOLATE & BANANA – GF

flourless chocolate cake, banana cream, chocolate mousse

ICE CREAM OR SORBET – VEG / GF

daily selection