

APERITIVOS

FRÍO

PAN CON TOMATE – VG
pan de cristal, tomato, spanish olive oil

PAN CON MANCHEGO – VEG
pan de cristal, tomato, spanish olive oil, manchego cheese

PAN CON IBÉRICO BELLOTA
pan de cristal, ibérico bellota, tomato, spanish olive oil

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

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

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

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

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

ARÚGULA – VEG / GF
frisée, manchego cheese, fig, toasted almond, membrillo vinaigrette

CALIENTE

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

FRITO MIXTO
crispy calamari, argentinian shrimp, pickled fresno pepper, garlic aioli

MUSHROOM CROQUETAS – VEG
porcini crema, truffle pearls, chervil

SALT COD CROQUETAS
chive, guindilla pepper, sauce gribiche

JAMÓN SERRANO CROQUETAS
16 months serrano, manchego cheese, garlic aioli

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

BRUNCH

PATATAS BRAVAS – GF
crispy potatoes, salsa brava, garlic aioli, manchego cheese, chive, sunny-side up egg

TOSTADA FRANCESA ESPAÑOLA
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries

CROISSANT CON AGUACATE
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 pepper, manchego, poached egg, pan de cristal

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

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

TORTILLA DE JAMÓN
classic spanish omelette, jamón ibérico, truffle pecorino, romesco sauce

STEAK AND EGGS
grilled skirt steak, romesco sauce, agrodolce onion, veal jus, crispy potatoes, sunny-side up egg

CHILEAN SEABASS
escabeche, guindilla pepper

PRIX FIXE BRUNCH

APERITIVOS SELECT ONE

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

PAN CON TOMATE – VG
pan de cristal, tomato, spanish olive oil

PAN CON MANCHEGO
pan de cristal, tomato, spanish olive oil, manchego cheese

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

MUSHROOM CROQUETAS – VEG
porcini crema, truffle pearls, chervil

SUPPLEMENT

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

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

PLATOS FUERTES SELECT ONE

PATATAS BRAVAS – GF
crispy potatoes, salsa brava, garlic aioli, manchego cheese, chive, sunny-side up egg

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

TOSTADA FRANCESA ESPAÑOLA
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries

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

SUPPLEMENT

STEAK AND EGGS
grilled skirt steak, romesco sauce, agrodolce onion, veal jus, crispy potatoes, sunny-side up egg

POSTRES SELECT ONE

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

ICE CREAM OR SORBET – VEG / GF
daily selection