

HUEVOS

egg dishes

Brunch “Tortillas” 8

Individual Omelettes with choice of filling; served with Patatas Bravas and Mixed Greens

~ Shrimp, Asparagus, chive and crème fraîche

~ Mushroom, oven-dried tomato, Goat Cheese

~ Chorizo, Peppers, Manchego, Jamón Serrano

~ “Samfaina” vegetables, Spinach and Feta

Truffled “Steak & Eggs” 11

Grilled Skirt steak topped with fried egg and black truffles

Huevos de Cordoniz Escalfados 6

Poached Quail Eggs, Toasted Baguette slices, Jamón Serrano, saffron aioli and roasted red peppers

Huevos a la Flamenca 8

Baked Egg, chorizo, potatoes, red peppers, onions, haricots verts and tomato in puff pastry

Huevos con Morcilla ‘Hash’ 8

Poached egg, Morcilla Sausage ‘Hash’, Piquillo Aioli

PASTELITOS

breakfast pastry

Torrija Rellena de Manzana 6

Spanish “French Toast”, cider soaked brioche stuffed with sautéed apples and golden raisins, topped with cinnamon-sugar and whipped cream

Empanada de Higo y Queso de Cabra 4

Fig, goat cheese, honey and toasted pine nuts in puff pastry

Empanada de Plátano y Chocolate 4

Bananas, Manjari chocolate and walnut stuffed pastry

Empanada de Manzana y Marzipán 4

Apple-Marzipan stuffed pastry with royal icing and candied almonds

Churros Con Chocolate 5

Fried Andalusian doughnuts with dark chocolate dipping sauce

ENSALADAS

salads

- Ensalada de Remolacha** 10
Baby Spinach salad with roasted beets, candied walnuts, and Spanish goat cheese, white balsamic vinaigrette
- Ensalada Mojama** 10
Frisée salad, poached egg, haricots verts, crispy potato & pork belly croutons, shaved mojama, roasted garlic vinaigrette
- Ensalada de Hinojo y Gambas** 10
Fennel, arugula, citrus, and avocado salad with marinated shrimp, citrus vinaigrette
- Ensalada Española** 8
Bibb lettuce salad with Spanish onions, hard boiled egg, white asparagus, tomato, marinated tuna, white balsamic vinaigrette

BOCADILLITOS

sandwich bites

- “Egg Sandwich” Española** 6
Spanish egg sandwich using tortilla Española, aioli, bacon, slow roasted tomato in a brioche slider
- Salmón Ahumado** 8
Smoked salmon, red onion, tomato, chive cream cheese, toasted baguette

SIDES

- Huevos a su Estilo** 4
Two Eggs any style made to order
- Bacón Ahumado** 4
House smoked bacon
- Butifarra** 3
Organic chicken-apple breakfast sausage
- Pan con Tomate** 3
Catalan Style Tomato Bread
- Patatas Bravas** 5
Fried potato, spicy tomato sauce, aioli
- Jamónes** 8
Sliced meat plate of Jamón Serrano, Lomo & Chorizo
- Tortilla Española** 5
Classic potato & onion ‘Tortilla’, aioli and Piquillo peppers

☞ BEBIDAS ESPECIALES ☞

specialty cocktails

Bloody "Maria" 8

Tomato Gazpacho, Tabasco, vodka, Gilda garnish

☞ go bottomless 14 ☞

☞ go bottomless Absolut! 19 ☞

Mimosa 8

Cava & fresh orange juice

☞ go bottomless 14 ☞

Mimosa "Sangrada" 10

Cava & fresh blood orange juice

☞ go bottomless 16 ☞

Mimosa "La Paz" 10

Cava, fresh grapefruit juice, sugar rim

☞ go bottomless 16 ☞

Sol de Cadíz 6

Pilsner with fresh squeezed orange juice

Valencia Martini 8

Absolut Ruby Red, Cava, cranberry juice, orange slice

Palomino 10

Sauza Hornitos Tequila, fresh grapefruit juice, muddled cucumber, honey

☞ SANGRIA ☞

Sangria 7.5 / 24

Red Wine, mixed fruit and brandy

Clericot 7.5 / 24

White Wine, melon, berries, and mixed fruit

☞ BEBIDAS ☞

Zumo de Pomelo 3 / 5

Fresh squeezed grapefruit juice

Zumo de Naranja 3 / 5

Fresh squeezed orange juice

Sparkling Water 5

Sant Aniol, aqua mineral con gas

Still Water 5

Sant Aniol, aqua mineral natural

☞ CAFÉ ☞

Café con Leche 3

Café 2

Café Solo - Espresso 2

Tea ~ Hot 2

Tea ~ Iced 2

--& BAR &--
F E R D I N A N D



--& BRUNCH &--