BRUNCH FEAST 29/PERSON FAMILY STYLE

MARK THE DISHES YOUR TABLE WOULD LIKE FROM EACH CATEGORY.
All dishes are portioned to your party size and sent from the kitchen as they are prepared.

TAPAS PICK TWO FOR THE TABLE

☐ **PAN CON TOMATE**
Toasted bread rubbed with tomato, garlic, olive oil

☐ **MARKET SALAD** (GF)
Spring lettuces, fresh herbs, sherry-lime vinaigrette

☐ **PIMIENTOS DE PADRÓN** (GF)
Blistered Shishito peppers, coarse sea salt

☐ **DÁTILES CON BEICON** (GF)
Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

☐ **ALBÓNDIGAS**
Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

☐ **TORTILLA ESPAÑOLA*** (GF)
Traditional Spanish frittata of eggs, confit potatoes, onions, garlic allioli

☐ **PATATAS BRAVAS*** (GF)
Crispy potatoes, salsa brava, pimentón, garlic allioli

☐ **CROQUETAS***
Creamy croquettes, choice of: Serrano ham with quince purée or mushroom with truffle allioli

BRUNCH PICK THREE FOR THE TABLE

☐ **BOQUERIA B.E.C***
Mini scrambled egg sandwich with smoked bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli

☐ **HUEVOS HORNEADOS*** (GF)
Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, sheep's milk cheese, salsa verde, with grilled bread

☐ **HUEVOS ESTRELLADOS*** (GF)
French fries, truffle potato cream, Jamón Serrano, fried egg

☐ **AVOCADO TOAST**
Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche

☐ **TORRIJA**
Crispy French toast, sweet MitiCrema cheese, blackberry compote, maple syrup

POSTRE CLASSIC CHURROS

Traditional fried dough dusted with cinnamon sugar

PICK YOUR SAUCE

☐ DULCE DE LECHE ☐ HOT CHOCOLATE ☐ NUTELLA

SHAREABLE BEVERAGES

SHISHITO MARGARITA 15 42
Shishito-Infused Tequila, Triple Sec, Fresh Lime

SANGRÍA 13 48
Red, White, or Seasonal

BRUNCH

BOQUERIA B.E.C* 15
Two mini scrambled egg sandwiches with smoked bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli, served with housemade potato chips

TWO EGGS ANY STYLE* 15
Choice of smoked bacon or chorizo, served with patatas bravas, toast, and salsa verde

HUEVOS HORNEADOS* (GF) 17
Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, sheep's milk cheese, salsa verde with grilled bread

STEAK AND EGGS* (GF) 19
4oz seared NY Strip steak, crispy potatoes, sunny side-up egg, mojo verde

TORRIJA 14
Crispy French toast, sweet MitiCrema cheese, blackberry compote, maple syrup

HUEVOS ESTRELLADOS* (GF) 15
French fries, truffle potato cream, Jamón Serrano, fried egg
SUB: Jamón Ibérico 7

AVOCADO TOAST 14
Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche
ADD: Egg 2, Smoked Bacon 5, Chorizo 6*

BRUNCH PAELLA (GF) 42 (SERVES 2)
Bomba rice, chicken thighs, chorizo, sofrito, smoked paprika
ADD: Egg 2*

CÓCTELES

ESPRESSO MARTINI 16
Prairie Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

MIMOSA 5
Cava, Orange Juice
SUB: Pomegranate, Pineapple, Cranberry +2

BLOODY MARY 6
House-made Bloody Mary, Prairie Vodka

APEROL SPRITZ 14
Aperol, Cava, Soda, Orange

SHISHITO MARGARITA 15/42
Shishito Pepper-Infused Tequila, Fresh Lime

MINI MARTINIS

CLASSIC MARTINI 8
Vodka or Gin, Dry Vermouth

DIRTY MARTINI 8
Vodka or Gin, Dry Vermouth, Olive Brine

ESPRESSO MARTINI 9
Prairie Organic Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

CAFÉ

ESPRESSO 3
AMERICANO 4
DOUBLE ESPRESSO 4
LATTE 5
CORTADO 4
CAPPUCCINO 5

For parties of 6 or more, a taxed 20% service charge will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

BAR DE TAPAS BOQUERIA RESTAURANTE