

BRUNCH FEAST

29/PERSON

Choose a total of 3 dishes per person from the Tapas, Brunch, and or Dessert sections

Dishes are sent from the kitchen as ready and served to the table to share.

TAPAS

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

PATATAS BRAVAS* (GF)

Crispy potatoes, salsa brava, pimentón, garlic allioli

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

CROQUETAS*

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

BRUNCH

BOQUERIA B.E.C*

Two mini scrambled egg sandwiches with smoked bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli, served with housemade potato chips

HUEVOS HORNEADOS* (GF)

Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, sheep's milk cheese, salsa verde with grilled bread

TORRIJA

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

HUEVOS ESTRELLADOS* (GF)

French fries, truffle potato cream, Jamón Serrano, fried egg
SUB: Jamón Ibérico 7

AVOCADO TOAST

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

POSTRE

ICE CREAM (GF)

Two scoops of Villa Dolce vanilla bean, dark chocolate or seasonal sorbet

ORANGE OLIVE OIL CAKE

Citrus-honey yogurt

BASQUE CHOCOLATE CHEESECAKE (GF)

Macerated strawberries, Chantilly cream

CREMA CATALANA

Creamy custard, lemon zest, caramelized sugar

CLASSIC CHURROS

Traditional fried dough dusted with cinnamon sugar served with choice of sauce:
dulce de leche, hot chocolate, or nutella
(All 3 sauces for +\$4)

SHAREABLE BEVERAGES

CLASSIC MARGARITA 11 35

Blanco Tequila, Triple Sec, Fresh Lime

SHISHITO MARGARITA 17 45

Shishito-Infused Tequila, Triple Sec, Fresh Lime

SANGRÍA 14 48

Red, White, or Seasonal

SANGRÍA TOWER 78

2 white, 2 red, and 2 seasonal sangrías with accompanying garnishes
Serves 3-6. Please allow 10 minutes for preparation.

BRUNCH

BOQUERIA B.E.C* 17

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* 16

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 15

Crispy French toast, sweet MitiCrema, blackberry compote, maple syrup

HUEVOS ESTRELLADOS* (GF) 17

French fries, truffle potato cream, Jamón Serrano, fried egg
SUB: Jamón Ibérico 7

AVOCADO TOAST 15

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

BRUNCH PAELLA (GF) 46

Bomba rice, chicken thighs, chorizo, sofrito, smoked paprika
ADD: Egg 2*

CÓCTELES

ESPRESSO MARTINI 18

Prairie Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

MIMOSA 10

Cava, Orange Juice

BLOODY MARY 14

House-made Bloody Mary, Prairie Vodka

APEROL SPRITZ 15

Aperol, Cava, Soda, Orange

SHISHITO MARGARITA 17 /45

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

DOUBLE ESPRESSO 4

AMERICANO 4

LATTE 5

CORTADO 4

CAPPUCCINO 5



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

*These items are cooked to order. 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.

