

BRUNCH

35 PER PERSON

plus beverages, tax & gratuity

FIRST

PLEASE SELECT ONE

JAMÓN SERRANO

egg salad, pickled guindilla

GAZPACHO

chilled tomato soup, avocado

SHRIMP

BROCHETTE

tiger shrimp, quail egg,
roasted garlic aioli

IDIAZABAL CHEESE

unpasteurized sheep's milk

CHORIZO PAMPLONA

egg salad, pickled guindilla

TUNA TARTAR

chorizo aioli, golden endive

LA PERAL CHEESE

pasteurized cow's milk

CURED SALMON

black trumpet escabeche,
herbed crème fraîche

TORTILLA ESPAÑOLA

saffron aioli, jamón serrano

ESCALIVADA

cherry tomato, cipollini
onion, goat cheese

BOUCHERON CHEESE

pasteurized goat's milk

SECOND

PLEASE SELECT ONE

REVUELTO

soft scrambled egg, salt cod,
spinach, goat cheese

BOCADILLO DE MALLORCA

jamón serrano,
mahón cheese

DUCK SALAD

duck scrapple, lardons,
poached egg

SMOKED TROUT

pickled red onion, baby arugula,
vizcaina

HUEVOS BENEDICTOS

poached egg, brioche toast,
jamón serrano, truffle hollandaise

STEAK & EGGS

hanger steak, poached egg,
romesco

GRILLED ROMAINE

sherry vinaigrette, mahón cheese,
jamón serrano

SANGRIA PANCAKES

seasonal fruit,
raspberry red wine syrup

BOCADILLO DE BUTIFARRA

garlic sausage, truffle vinaigrette,
egg over easy

SIDES

PLEASE SELECT ONE

PIPÉRADE

GRILLED ASPARAGUS

CHORIZO

PORK BELLY

PATATAS

MAPLE GRITS

DESSERT

PLEASE SELECT ONE

TORRIJAS

toasted brioche, caramel mousse, crème fraîche sherbert, orange

BRÛLÉE OF GRAPEFRUIT

crème fraîche gelato, olive oil espuma

BEBIDAS

PAMPLONA

celery vodka, spiced tomato,
consommé, chorizo

11

BISCAY

gran torres, blood orange, cava brut

11

IRATY

muddled lemon, aperol,
bourbon fizz

12

TINTO SANGRIA

red wine, lemon, applejack, guindilla, fruit

9/32

BLANCO SANGRIA

white wine, absolut peach, fruit

9/32