

# **BOTTOMLESS BRUNCH**

Saturday and Sunday from 11am to 3pm

**\$35 PER PERSON Maximum TWO-HOUR time limit**

**Please order only what you can eat on premises. (There will be a charge for excess of leftover food)**

## **Food**

**Pancakes:** Sweet potatoes pancakes, served with maple syrup.

**Empanadas de Carne:** Stuffed pastry shells with beef and cheese.

**Empanadas de Pollo:** Stuffed pastry shells with chicken and cheese.

**French Toast:** Homemade French toast with maple syrup.

**Tortilla con Chorizo:** Eggs omelet filled with Spanish sausage.

**Tortilla con Vegetales:** Eggs omelet filled with vegetables.

**Huevos Rancheros:** Fried egg refried black bean over a crispy corn tortilla and ranchera sause.

**Benedictos Españoles:** Poached egg with serrano ham and hollandaise sauce.

**Mejillones:** Steamed mussels in a lemon grass sun dried tomato white wine broth.

**Platanos Fritos:** Fried ripe plantain served with Mexican cream.

**Datiles:** Bacon wrapped dates stuffed with Monterrey jack cheese.

**Churros:** Fried dough with sugar and cinnamon served with chocolate sauce.

## **Drinks**

Sangria Tinta

Sangria Blanca

Sangria Cava

Sangria Rosada

Blody Mary

Mimosa

**Last call for Food and Drinks at 2:50pm.**

**20% Gratuity added to tables of 3 or more.**

# TAPAS

## STARTERS

**Pan a la Catalana:** Slices of toasted bread, tomato spread, butter, olive oil, minced garlic. **5**

**Aceitunas a la Mancha GF:** A mix of olives marinated in olive oil, herbs, and spices. **5**

**Montaditos de Jamón y Queso:** Toasted bread, tomato spread, sliced Manchego cheese and Jamón Serrano. **8**

**Calavo y Limón:** Garlic infused guacamole with Calavo avocados, olive oil, pico de gallo, tortilla chips. **7**

**Dátiles:** Bacon-wrapped dates stuffed with Monterrey jack cheese. **8**

**Yuca Frita:** Crispy cassava with jalapeno aioli. **6**

**Montodo de Salmon:** Smoked salmon, cream cheese, and red onion on toasted bread. **7**

**Platanos Fritos:** Fried Plantains with Mexican cream. **6**

## MEATS

**Chuletitas de Cordero:** Grilled lamb chops, fingerling potatoes in demi-glaze de veal (veal stock reduction) **16**

**Buey al Jerez GF:** Grilled NY strip steak mushrooms, fingerling potatoes in a demi-glaze sauce. **15**

**Chorizos a la Parrilla:** Slightly spicy grilled Spanish sausage. **8**

**Albóndigas a la Malinche:** Ground beef meat balls, pepper and onion in a green tomatillo sauce **8.50**

**Croquetas de Pollo:** Lightly buttered chicken croquettes, served with garlic aioli. **7**

**Chicken Fajitas Pequeñas GF:** Grilled chicken breast onion green peppers and guacamole. Served with two corn tortillas. **12**

**Steak Fajitas Pequeñas GF:** Grilled outside skirt steak with sautéed onion, peppers, and guacamole. Served with two corn tortillas. **13**

**Empanadas de Pollo:** Stuffed pastry shells, chicken breast with side of aioli. **8**

**Empanadas de Carne:** Stuffed pastry shells, ground beef, with side of chipotle aioli. **9**

## VEGETABLES

**Patatas Bravas:** Crispy cube potatoes with spicy chipotle and aioli sauce. **7**

**Tortilla Española:** Traditional potato and onion omelet topped of a guajillo and aioli. **7**

**Esparragos:** Grilled asparagus spears, parsley, garlic, and olive oil. **7**

**Champiñones con Ajo:** Sautéed mushrooms garlic olive oil. **7**

**Bruselas:** Steamed brussels sprouts, garlic butter sauce. **7**

## SEAFOOD

**Gambas a la Cazuela:** Sautéed jumbo shrimp white wine and garlic and chili flake served with toasted bread. **13**

**Calamares Aztecas:** Golden fried calamari with spicy tomatillo sauce. **10**

**Veiras a la Plancha GF:** Pan-seared blackened scallops with yellow corn salsa and guajillo sauce. **10**

**Salmon GF:** Grilled blackened salmon on a bed of brussels sprouts potatoes and guajillo sauce. **10**

## CHEF'S SPECIALS

**Pulpo:** Grilled octopus mashed potatoes garlic parsley olive oil. **13**

**Boquerones:** White anchovies toasted bread garlic parsley olive oil. **7**

**Pollo a la Plancha:** Pan seared chicken breast with mashed potato, coleslaw, and mushroom sauce. **11**

**Chuleta de Cerdo:** Grilled pork chop mashed potatoes sautéed spinach drizzled with a ginger sauce. **11**

**Esparragos con Jamón:** Grilled asparagus wrapped with jamon serrano and drizzled with a balsamic glaze sauce. **9**

**Cauliflower con Ajo:** Sautéed cauliflower garlic butter sauce. **7**