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BRAVAS TOMÁS
Bar Tomas style potatoes, spicy oil, garlic alioli

JAMÓN IBÉRICO DE BELLOTA
Spanish Ibérico ham and toasted “Pan de Cristal amb tomaca”

CROQUETAS DE JAMÓN
Ibérico de Bellota ham croquettes

ANCHOAS
anchovies from Cantabrian Sea, toasted “Pan de Cristal amb tomaca”

BOQUERONES
Spanish pickled anchovies, toasted “Pan de Cristal amb tomaca”

SALMÓN AHUMADO
smoked salmon, herb cream cheese, capers, onion, toasted bread

PEPITO
“Pan de Cristal”, beef tenderloin, Manchego cheese, caramelized onions, mustard

CARRILLERAS DE CERDO IBÉRICO
confit Ibérico pork cheeks, “Pan de Cristal”, vegetable sofrito

MEJILLONES AL JOSPER
mussels, leek and white wine sauce, “Pan de Cristal”

TORTILLA ESPAÑOLA
potato and onion Spanish omelet, “Pan de Cristal amb tomaca”

REVOLTILLO DE GAMBAS AL AJILLO
scrambled eggs with sautéed garlic shrimp, “Pan de Cristal amb tomaca”

CAZUELITA DE PIES DE CERDO
stewed pork feet, chorizo, Spanish cured ham, kidney beans

TUNA TARTAR
piquillo pepper sorbet, Kalamata olive, fresh oregano, shallot



HUEVOS ROTOS
free-range sunny side up eggs with potatoes
+txistorra chorizo (+6) jamón Ibérico de Bellota (+8) seared foie gras (+15)

FILETE CON PATATAS
4oz steak frites, grandma’s sauce

COSTILLAS DE CORDERO
grilled lamb chops, potato, roasted bell pepper, tomato, garlic alioli

CANELONES
pasta filled with pork and chicken, creamy béchamel, manchego cheese

CIGALAS A LA PLANCHA
grilled Norway lobsters, piquillo alioli gratin

9

25

9

17

15

12

12

12

12

16

18

14

12

ARROZ & FIDEUÁ

COCHINILLO (2 people/4 people) 54/108
suckling pig, sauteed veggies

PATO (2 people/4 people) duck 46/92
leg confit, bok choy

CIGALA (2 people/4 people) 56/112
Norwegian lobster, cuttlefish, peas

SETAS (2 people/4 people) 38/76
wild mushrooms, asparagus

SEPIONETA (2 people/4 people) 42/84
black squid ink rice, crispy
artichokes, baby cuttlefish

FIDEUÁ DE GAMBAS 42/84
(2 people/4 people)

sautéed garlic shrimp, cuttlefish,
roasted angel hair pasta, garlic alioli

ARROZ CALDOSO (2 people/4 people)56/112
lobster soupy bomba rice

BEVERAGES

HOMEMADE ORANGE JUICE 6

CLARA 8
Spanish lager, sparkling lemonade

APEROL SPRITZ 9

MA VIE EN ROSE 14
Hendrick’s, Cocchi Americano, lemon, rose,
sparkling wine

GAZPACHO GIN TONIC 16
Gin Mare, chile de arbol, fresh gazpacho, lime,
olive oil, basil, Fever-Tree Lemon Tonic

SANGRIA ROJA 13/48

Garnacha, Brandy de Jerez, lemon,
lime, orange, strawberry, cinnamon,
clove

BLOODY MAD 15
Tito’s, gazpacho, Ancho Reyes Verde,
lime, tabasco

12

25

35

14

25

ENSALADAS

ENSALADA DE LA CASA 9
mixed greens, tomato, carrot and onions
add smoked salmon (+8)
add goat cheese (+6)

BURRATA CON SANDIA 14
watermelon, fresh burrata, mixed greens

HABITAS 12
baby fava beans, whole grain mustard,
artichoke, green onion, fresh mint

MELÓN CON JAMÓN 15
cantaloupe, Jamón Ibérico, porto wine
reduction

MAD-WICHES

BIKINI DE JAMÓN IBÉRICO 15
grilled country bread, Jamón Ibérico de
Bellota, Tetilla cheese

TXANGURRO 15
the ultimate sandwich!! cheese crusted
country bread, avocado, tomato, onion, crab

BIKINI DE JAMÓN DULCE 10
grilled croissant, shaved York ham, Havarti
cheese

SWEETS

TARTA DE QUESO “LA VIÑA” 10
traditional Basque cheesecake

CHURROS CON CHOCOLATE 10
Spanish churros with chocolate

TORRIJAS 10
Spanish toast with vanilla ice cream

GREEK YOGURT PANNA COTTA 10
forbidden rice granola, red berries sorbet,
honey glazed seasonal fruit

ASSORTED ICE CREAMS 7
ask your server

SEASONAL SORBETS 7
ask your server

SALTED CHOCOLATE CHIP COOKIE 3.5
fresh baked with Belgian dark chocolate