

# TAPAS

## BEET SALAD 9.5

pistachio butter, whipped goat cheese, balsamic reduction, pistachio crumble • **nuts** • **GF**

## CEVICHE 15

catch of the day, leche de tigre, piquillo, sweet potato limited availability • **GF**

## CROQUETAS 9.5

jamón serrano, chicken, egg, béchamel, garlic aioli

## EMPANADAS 11

grilled steak, smoked gouda, salsa verde

## BRUSSELS SPROUTS 9

roasted, crispy jamón serrano, caramelized onions, balsamic reduction, manchego cheese • **GF**

## GAMBAS AL AJILLO 12.5

sautéed shrimp, garlic-infused olive oil, brandy, spicy dust, rustic bread

## SHRIMP AND GRITS 12

sautéed garlic shrimp, cheese grits, chorizo cream sauce, crispy serrano

# SIDES

\$4 EACH

CRISPY BACON (3)  
FRIED RUNNY EGGS\* (2)  
RUSTIC BREAD  
BRAVA HOME POTATOES  
SHOESTRING FRIES  
CHEESY GRITS

# BRUNCH MAINS

## AVOCADO TOAST 14

rustic bread, avocado, jamón serrano, spicy nut crumble, manchego cheese, arugula • **nuts**

## BREAKFAST AMERICANO 16

two fried eggs\*, bacon, brava home potatoes, rustic bread

## BRAISED BEEF CHEEK HASH 17

braised beef cheeks, crispy potatoes, caramelized shallots, fried eggs\*, chives

## BRUNCH BURGER 19

potato bun, grilled certified angus beef\*, caramelized onions, smoked gouda cheese, chimichurri aioli, crispy shallots, fries • **add fried egg\* + \$2**

## BRUNCH PAELLA 33

(Serves two, allow 30 minutes cooking time)

bomba rice with spanish chorizo and jamón serrano, topped with smoked pork belly, cherry tomatoes, fried eggs\*, and roasted-garlic aioli

## BREAKFAST CLUB 16

toasted bricohe, bacon, whipped chevre, lettuce, tomato, roasted garlic aioli, fries • **add fried egg\* + \$2**

## STEAK AND EGGS 37

grilled NY strip\*, saffron chimichurri, two fried eggs\*, fries

## CHICKEN & WAFFLES 18

crispy jamón serrano, spiced maple syrup, strawberries

## SPANISH OMELETTE 15

spanish chorizo, spinach, piquillo peppers, mahón cheese, crispy potatoes, arugula • **GF**



# Desserts

## FRENCH TOAST 12

stuffed spanish-style torrija french toast, membrillo, cream cheese, spiced maple syrup, pistachio dust, fresh berries • **nuts**

## CHURROS 8

cinnamon-sugar churros, thick chocolate dipping sauce

## BANANA SPLIT 12

sugar-brûléed banana, pistachio ice cream, chocolate dulce de leche sauce, fresh berries, toasted pistachio crumble • **nuts**

# COFFEE BAR

ADD SHOT OF KAHLUA OR LICOR CUARENTA Y TRES: + \$4.00

## CORTADITO 4

espresso shot, steamed milk

## ESPRESSO 3.5

double shot

## CAPPUCCINO 4.5

## LATTE 5

## DRIP AMERICANO 3.5

\*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A service fee of 20% may be added to parties of 6 guests or more.