

TAPAS

BEET SALAD 12

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

CEVICHE 16

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

CROQUETAS 10.5

jamón serrano, chicken, egg, béchamel, garlic aioli*

PATATAS BRAVAS 9.5

crispy potatoes, smoky salsa brava, garlic aioli*

EMPANADAS 12

grilled steak, smoked gouda, salsa verde*

BRUSSELS SPROUTS 12

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

GAMBAS AL AJILLO 13

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

ALBONDIGAS 10

spiced meatballs, smoky tomato sauce, garlic mashed potato,
crispy manchego

CALAMARI 14

fried, chimichurri aioli*, charred lemon

CHARRED BIMBI 11

charred broccolini, chimichurri, manchego • **GF**

SIDES \$6 EACH

CRISPY BACON (4)
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

SHRIMP AND GRITS 16

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

BRUNCH BURGER 23

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

BRUNCH PAELLA 35

(Serves two, allow 30-45 minutes cooking time)

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

STEAK AND EGGS 37

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

CHICKEN & WAFFLES 18

crispy jamón serrano, spiced maple syrup, strawberries

RABO HASH 17

braised beef, crispy potatoes, caramelized onions,
demi, fried eggs*, chives

SPANISH OMELETTE 17

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



PAELLAS FOR TWO

(Serves two, allow 30-45 minutes cooking time)

THE VEGGIE 29

bomba rice, sofrito, mushrooms, piquillo peppers, green peas,
broccolini, garlic aioli* • **GF**

THE VALENCIANA 39

bomba rice, grilled shrimp*, calamari, chicken, chorizo, piquillo peppers,
green peas, mussels, garlic aioli*, charred lemon

THE CATALÚ 42

bomba rice, grilled NY strip steak*, chorizo, garlic aioli* • **GF**

Desserts

BRUNCH CREPES 12

dulce de leche, mixed berries, whipped crema catalana,
almonds • **nuts**

CHURROS 9

cinnamon-sugar churros, thick chocolate dipping sauce

OLIVE OIL CAKE 9

burnt orange, vanilla ice cream, flaky salt

COFFEE BAR

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

CORTADITO 4 | ESPRESSO 3.5 | 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.