

QTY	ITEM	TAPAS BAR
	Brunch	
	Barcelona Benedict	poached huevos, jamon, manchego, paprika, hollandaise \$15
	Green Chili Pork Sopes	huevos, cotija, picked jalapeño, shallots, cilantro cream \$16
	Matador Breakfast	patatas, marinated tomatoes, torrijas, huevos, chorizo, bacon, canadian bacon \$22
	Monte Cristo	french toast monte cristo, canadian bacon, bacon, berry jam, patatas \$15
	Frisuelos (crepes)	cream cheese, berry compote, caramel drizzle \$13
	Spanish Breakfast	patatas, marinated tomatoes, garlic toast, huevos, choice of chorizo, bacon, canadian bacon \$15
	Torrijas (French toast)	whipped cream, strawberries, granola \$13
	Bacon, Egg & Cheese Sandwich	garlic aioli, patatas \$15
	Steak Melt	chopped steak, house giardiniera, white cheddar \$18
	Savor Burger	house bacon, gruyere, caramelized, onions, bread & butter pickles, roasted garlic aioli \$17
	Add two eggs \$4	
	Grilled Steak and Eggs	12 oz New York, patatas, 2 eggs, romesco \$33
	Savor Grilled Cheese	roasted mushrooms and onions, gruyere, manchego, red pepper cream cheese \$11
	Add two eggs \$4	
	Chilaquiles	tortilla chips, salsa rojo, cotija, corn salsa, avocado, 2 eggs \$14
	Hero Sandwich	jamon, coppa, soppressata, gruyere, shredded lettuce, tomato, giardinara, garlic aioli \$16
	Fried Chicken Club	bacon, lettuce, tomato, white cheddar, dijon aioli \$15
	Cuban	house ham, pulled pork, bread & butter pickles, gruyere, dijon mustard \$17
	Churros con chocolate & anglaise	Spanish doughnuts with chocolate & vanilla sauce \$10



QTY

ITEM

Charcuterie Board

iberico chorizo, coppa, serrano jamon, soppressata, fruits, nuts, & olive selection of goat, sheep, and cow cheese, honeycomb

\$27

Tapas

Gambas al Ajillo	smoked paprika braised shrimp, olive oil shaved crispy garlic	\$17
Pan con tomate	grilled bread, garlic, olive oil	\$8
Garlic hummus	house flatbread, red pepper coulis, chile oil, herbs	\$9
Fritto Misto	fried shrimp, scallops, pickled cauliflower, spicy tomato	\$19
Goat cheese stuffed peppadews	paprika butter, marcona almonds, herbs	\$9
Brussel sprouts	togarashi, peanuts, fish sauce caramel	\$10
Beef Carpaccio	dijon aioli, fried capers, calabria chile	\$16
Escargot	garlic, brown butter, herbs	\$15

Ensaladas

Spanish Caesar	Castelvetrano, pickled shallots, crouton, caesar	\$11
Nicoise Salad	grilled salmon, haricot vert, tomato, cucumber, mixed greens, olive tapenade, hard boiled egg	\$19
Roasted Red Beet	arugula, marcona almonds, chèvre, pears, fennel, sherry vinaigrette	\$14
Mixte Green Salad	spring mix, carrot, cucumber, shaved fennel, tomato, toasted walnuts	\$9
Cobb Salad	grilled chicken, hard boiled egg, house lardon, queso mahon, cherry tomatoes, red beet, pickled shallot	\$17
Grilled Steak Salad	mixed greens, cherry tomatoes, roasted corn salsa, avocado, cotija	\$19

Now Open for Brunch and Dinner 7 days a week  
Happy Hour daily  
Private party room available  
Salsa dance classes every Monday at 7pm  
Ask your server about our Monthly Events!