

QTY	ITEM	
	Brunch	
	Served daily till 3pm	
	Barcelona Benedict	poached huevos, jamon, manchego, paprika, hollandaise \$15
	Bacon, Egg & Cheese Sandwich	garlic aioli, patatas \$15
	Croque Madame	toasted bread, dijon, pork shoulder, queso, monterey jack, sunnyside up egg, patatas \$18
	Cuban	house ham, pulled pork, bread & butter pickles, gruyere, dijon mustard \$17
	Churros con Chocolate & Anglaise	Spanish doughnuts chocolate & vanilla sauce \$10
	Fried Chicken Club	bacon, lettuce, tomato, munster cheese, dijon aioli \$16
	Frisuelos (Crepes)	cream cheese, berry compote, caramel drizzle \$13
	Spanish Breakfast	patatas, marinated tomatoes, garlic toast, huevos, choice of chorizo, bacon, canadian bacon \$13
	Chicken & Waffle	waffle, spicy fried chicken, with chorizo gravy and hot honey \$17
	Grilled Steak & Eggs	12 oz. Ribeye, 2 eggs, romesco \$38
	Matador Breakfast	patatas, marinated tomatoes, torrijas, huevos, chorizo, bacon, canadian bacon \$22
	Mediterranean Chopped Sandwich	pipirrana, 3 chopped italian meats, sweet mustard \$16
	Monte Cristo	french toast monte cristo, canadian bacon, bacon, berry jam, patatas \$15
	Savor Burger	house bacon, gruyere, caramelized, onions, bread & butter pickles, roasted garlic aioli \$17
	Belgian Waffle	waffle, served with seasonal fruits, and maple syrurp \$14
	BLT	bacon, romaine lettuce and tomatoes served with garlic aioli, add an egg to make it brunchy \$14
	Green Chile Pork Sopes	huevos, cotija, picked jalapeño, shallots, cilantro cream \$17
	Torrijas (French toast)	cinnamon anglaise, figs, marcona almond \$15
	Steak Melt	chopped steak, house giardiniera, munster cheese \$18
	\$5 Split fee on all entrees	

QTY

ITEM

TAPAS BAR

Charcuterie Board

Changes daily. 3 Spanish Meats, 3 Spanish Cheeses, Assortment of Sauces, Fruits, Olives, Nuts, Honey Comb \$27

Tapas

Beef Carpaccio	dijon aioli, fried capers, calabria chile	\$14
Brussel Sprouts	togarashi, peanuts, fish sauce caramel	\$8
Gambas al Ajillo	smoked paprika braised shrimp, olive oil, shaved crispy garlic	\$17
Escargot	garlic, brown butter, herbs	\$15
Fritto Misto	fried shrimp, scallops, pickled cauliflower, spicy tomato	\$19
Seasonal Hummus	house flatbread	\$9
Goat Cheese Stuffed Peppadews	paprika butter, marcona almonds, herbs	\$9
Pan Con Tomate	grilled bread, garlic, olive oil	\$8
Peaches & Creme	burrata, peaches, prosciutto, torn basil, spicy honey drizzle	\$14
Zesty Shishitos	blistered shishitos, citrus zest, sea salt	\$8

Ensaladas

Cobb Salad	grilled chicken, hard boiled egg, house lardon, queso mahon, cherry tomatoes, red beet, pickled shallot	\$17
Mixte Green Salad	spring mix, cucumber, shaved fennel, tomato, shaved almonds	\$9
Thai Watermelon	crumbles feta, fresh mint, asian-spanish fusion vinaigrette	\$19
Spanish Caesar	castelvetrano, pickled shallots, crouton, caesar	\$11
Roasted Red Beet Salad	arugula, marcona almonds, chevre, pears, fennel, sherry vinaigrette	\$11
Steak Salad	mixed greens, cherry tomatoes, roasted green chili salsa, cotija	\$19

Now Open for Brunch and Dinner 7 days a week

Happy Hour Daily

Private Garden Room available

Ask your server about our Monthly Events

\$5 Split fee on all entrees