

DATE
PREP BY

QTY	ITEM	TAPAS BAR
Brunch		
	The Breakfast Board	two eggs, belgian waffle, crepes, french toast, chorizo link, bacon, fresh fruit
	Bacon, Egg & Cheese Sandwich	garlic aioli, patatas
	Croque Madame	toasted bread, dijon, pork shoulder, queso, monterey jack, sunnyside up egg, patatas
	Barcelona Benedict	poached huevos, jamon, manchego, paprika, hollandaise
	Fried Chicken Club	bacon, lettuce, tomato, muenster cheese, dijon aioli
	Torrijas (French toast)	cinnamon anglaise, figs, marcona almonds
	Brunch Paella	house chorizo, chicken thigh, soft eggs, romesco sauce
	Spanish Breakfast	patatas, marinated tomatoes, garlic toast, huevos, choice of; chorizo, bacon, canadian bacon
	Steak, ouefs & frites	CAB ribeeye, two eggs, hand cut french fries
	Caprese Chicken Sandwich	Fried chicken outlet, sundried tomato pesto, fresh burrata, prosciutto, arugula, balsamic drizzle
	Frisuelos (Crepes)	cream cheese, berry compote, caramel drizzle
	Fritatta	eggs, cooked with tomatoes, mushrooms, onions, Manchego cheese. Add protein for an additionl fee
	The Cuban	house ham, pulled pork, bread & butter pickles, gruyere, dijon mustard
	Matador Breakfast	patatas, marinated tomatoes, torrijas, huevos, chorizo, bacon, canadian bacon
	Soup and Sandwich	sandwich & soup of the week
	Monte Cristo	french toast monte cristo, canadian bacon, bacon, berry jam, patatas
	Green Chile Pork Sopes	huevos, cotija, picked jalapeño, shallots, cilantro cream
	Avocado Toast	roasted corn guacamole, bacon, poached egg, manchango, brioche
	Belgian Waffle	waffle, served with seasonal fruits, and maple syurp
	Spicy Chicken & Waffle	waffle, spicy fried chicken, chorizo gravy,hot honey
	Italian Beef	Shaved beef slow cooked, sauteed peppers, onions, mushrooms, manchego on a french baguette served with au ju
	Huevos Rancheros Benedict	corncakes, chorizo, spanish hollandaise, avocado, cotija
	Savor Burger	house bacon, gruyere, caramelized onions, bread & butter pickles, roasted garlic aioli
Add two eggs \$4		
Served Daily Until 3pm		
\$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 \$27

Tapas

Steak Tartare	roasted bone marrow, capers, onion, tartare, toasted bread	\$19
Honey Whipped Goast Cheese	black mission figs, honey, toasted bread	\$13
Gambas al Ajillo	smoked paprika braised shrimp, olive oil, shaved crispy garlic	\$17
Albondigas	pork and beef meatballs, tomato brodo, shaved manchego, toasted bread	\$11
Peaches & Creme	grilled peaches,burrata, prosciutto, torn basil, spicy honey drizzle	\$14
Beef Carpaccio	dijon aioli, fried capers, calabrian chile	\$14
Seasonal Hummus	house flatbread	\$10
Escargot	garlic, brown butter, herbs, toasted bread	\$17
Goat Cheese Stuffed Peppadews	paprika butter, marcona almonds, herbs	\$9
Pan Con Tomate	grilled bread, garlic, olive oil	\$8
Alkachofa Fritte	fried artichokes, lemon aioli	\$14
Zesty Shishitos	blistered shishitos, citrus zest, sea salt	\$8
Fritto Misto	fried shrimp, scallops, pickled cauliflower, spicy tomato	\$15

Ensaladas & Sopa

Heirloom Tomato	fresh strawberries, heirloom tomatoes, burrata, sea salt, white balsamic vinaigrette	\$15
Asian Watermelon	watermelon, crumbled feta, asian drizzle	\$12
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, walnuts	\$9
Spanish Caesar	castelvetrano, pickled shallots, crouton, caesar	\$11
Roasted Red Beet Salad	arugula, marcona almonds, chevre, pears, fennel, sherry vinaigrette	\$14
Sopa de la Semana	fresh made seasonal soup of the week	\$10

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