



fresh squeezed orange juice

zumo de naranja \$3

brandy and orange whipped cream
shot of espresso with gran duque de alba reserve

spanish coffee \$8

manzanilla sherry

house-made bloody mary mixed with Cathhead vodka and

bloody mary curate \$8

with a lemon air

fresh grapefruit with cava topped

grapefruit mimosa \$7

brunch drinks



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brunch menu

pisto manchego con huevo \$9 (TNF, GF)

fried egg served w/olive oil potato puree, roasted tomato, onion, eggplant, red and green pepper

bocadillo de tortilla \$10 (TNF, LF)

sandwich with fresh tomato, tortilla española, and serrano ham

huevos estrellados \$8 (GF, TNF)

baked egg with chorizo over a piperrada of peppers, onions, and tomatoes

torrijas \$12 (TNF)

a sweet spanish delicacy, challah loaf soaked in a citrus cinnamon custard and seared until golden brown, served with fresh berries and sherry sabayon

buñuelos de viento \$6 (TNF)

airy fennel lemon fritters with warm chocolate espresso sauce

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