



NEW! MAD BRUNCH



TO START

BRAVAS TOMAS \$8

bar tomas-style potatoes, spicy oil, garlic aioli

TOMATO & BURRATA \$14

cherry tomato, tomato jelly, olive oil caviar, burrata

MAD CAESAR SALAD \$14

boston and roman lettuce, pan de cristal croutons, fresh pickled anchovies, manchego cheese

ULTIMATE CROQUETAS \$9

jamón ibérico, chicken, creamy béchamel, nutmeg infusion 3pc

AVOCADO TOAST \$12

mashed avocado, soft-scrambled eggs, cottage cheese, cherry tomatoes, arugula, crispy jamón, pumpkin seeds and chili oil served over pan de cristal

PULPO A LA GALLEGA \$12

sliced Spanish octopus, smooth mashed potatoes, smoked paprika, olive oil

EMPANADILLAS \$9

suckling pig, Spanish pickled purple onion and micro cilantro 3pc

JAMÓN IBÉRICO \$25

thinly sliced ibérico ham, pan de cristal, freshly grated tomato

GAMBAS AL AJILLO \$18

8 p c sautéed shrimp, extra virgin olive oil, garlic, alubia beans, country bread

CHISTORA SPANISH SAUSAGE \$12

sautéed smoky sausage, popular from the Basque region of Spain, celery and carrots sticks, homemade blue cheese dipping sauce

ENTRÉES

PAELLA VALENCIA \$38

2 organic chicken thighs, green beans, snow peas, a traditional paella from Valencia

SHRIMP & PASTA FIDEUA \$38

angel hair pasta, cuttle fish, served with 10pc garlic shrimp

PATO & APRICOT* \$42

duck stock bomba rice, Moulard duck breast, prunes & dried apricot, herbes de Provence

SCALLOPED POTATOES & EGGS

sliced yukon gold potatoes baked in a creamy sauce with leaks, Custom brunch skillet:

BACON & SPINACH / \$15

AVOCADO

COTTAGE CHEESE, SMOKED PAPRIKA & SPICY OIL / \$15

COCHINILLO IBÉRICO, SWEET CHILI & SERRANO PEPPERS / \$26

SMOKED SALMON*

GRILLED ARCHITOKES, BABY ARUGULA & LEMON / \$24

STEAK & EGGS* \$19

6 oz tenderloin, grilled to requested temperature and served with 2 eggs cooked to your preference, abuela's sauce and fries

MAD CHEESEBURGER* \$15

8oz angus and wagyu beef, potato bun with melted havarti and american cheese, butter lettuce, onions, pickles, aioli and fries (sub truffle fries +\$4)

LOBSTER ROLL \$21

grilled lobster and shrimp, baked celery root, pan au lait, lime, mayo, saffron aioli, chives

SWEETS

BASQUE CHEESECAKE \$10

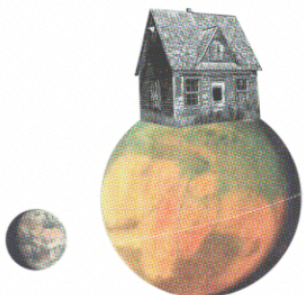
light & fluffy cheesecake with apricot & lime compote

SPANISH CHURROS \$10

served with chocolate ganache dipping sauce

TARTA SANTIAGO \$12

almond cake, homemade lemon marmalade



*For parties of 6 or more, an automatic gratuity of 20% will be included.

*consuming raw or undercooked egg, meat, or seafood may increase your risk for food-borne illnesses.

