



# NEW! MAD BRUNCH



## TO START

### **BRAVAS TOMÁS \$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 pc 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, Moutard duck breast, prunes & dried apricot, herbes de Provence

### **SCALLOPED POTATOES & EGGS**

sliced yukon gold potatoes baked in a creamy sauce with leeks  
Custom brunch skillet

### **AVOCADO**

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

### **CANADIAN BACON & SPINACH / \$18**

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.

