

MAD

Easter Brunch

\$48 | 3 courses

STARTERS & SOUPS

choose one

PULPO A LA GALLEGA

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

BEET SALAD

beet-pistachio-raspberry
ravioli, labneh, mixed
greens, raspberry vinaigrette

ULTIMATE CROQUETAS

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

ONION SOUP

pan de cristal croutons, aged
gruyère cheese, thyme blooms,
fino sherry

JAMÓN IBÉRICO +\$25

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

EMPANADILLAS

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

MAD CAESAR SALAD

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

AVOCADO TOAST

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

STEAK & EGGS

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

SHRIMP & PASTA +\$12

angel hair pasta, cuttle fish, served
with **10pc** garlic shrimp
add lobster tail | **+\$35**

ENTRÉES

choose one

TORTILLA ESPAÑOLA

Spanish omelette made with potatoes,
caramelized onion, served with shishito
peppers, pan de cristal, fresh tomato,
olive oil
add txistorra chorizo
add **6 pc** shrimp
add mushroom confit

PAELLA VALENCIA +\$12

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

HUEVOS ROTOS

CON JAMÓN

two sunny side up eggs, french
fries and jamón ibérico

SALMON +\$8

7oz grilled salmon, Spanish
blue cheese risotto, lemon
wedge, baby arugula

COCHINILLO

IBÉRICO +\$28

7oz Segovian-style suckling pig with
boston lettuce wraps, mango & apricot
chutney, sliced serrano, cilantro, sweet
chili sauce, house-made pork demi-glaze

SWEETS

choose one

MADCAKES

PEANUT BUTTER: banana, strawberry, coconut and crema catalana whipped cream

MIXED BERRY: blueberry jam, mix berries, strawberries, mix berries jam and crema catalana whipped cream

BASQUE CHEESECAKE

light & fluffy cheesecake with apricot
& lime compote

GYPSY ARM

sponge cake filled with whipped
cream and caramelized custard

HUEVOS VOLADORES +\$5

passionfruit mousse, vanilla
mascarpone cream, white
chocolate aerated rocks **3 pc**

KIDS MENU \$18

ages 12 and below

MILANESE & EGGS

breaded beef tenderloin

OR

CHICKEN NUGGETS & FRIES

OR sub fries for pasta with tomato sauce & cheese

CHOCOLATE & VANILLA ICE CREAM

*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.