



\$25 | 2 courses

We are proud to be one of the few U.S. Restaurants recognized as Certified-Authentic by the Spanish Ministry of Tourism and Commerce.

FIRST

BRAVAS TOMAS

bar tomas-style potatoes, spicy oil, garlic aioli *add an egg +\$4*

TOMATO & BURRATA

cherry tomato, tomato jelly, olive oil caviar, burrata

PULPO A LA GALLEGA +\$6

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

ULTIMATE CROQUETAS

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

MAD CAESAR SALAD

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

GYPSY ARM

sponge cake filled with whipped cream and caramelized custard

BASQUE CHEESECAKE

light & fluffy cheesecake with apricot & lime compote

SEAFOOD CROQUETAS

shrimp and crab Spanish croquettes
3pc

MEJILLONES

steamed mussels, mushroom duxelle, leek & white wine sauce

JAMÓN IBÉRICO +\$12

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

GAMBAS AL AJILLO +\$12

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

SECOND

STEAK & EGGS +\$12

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

PATO & APRICOT RICE +\$18

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

PAELLA VALENCIA +\$15

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

SCALLOPED POTATOES & EGGS

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

BACON & SPINACH

AVOCADO

COTTAGE CHEESE, SMOKED PAPRIKA & SPICY OIL

COCHINILLO IBÉRICO, SWEET CHILI & SERRANO PEPPERS / **\$12**

SMOKED SALMON*

GRILLED ARCHITOKES, BABY ARUGULA & LEMON / **\$6**

SHRIMP & PASTA FIDEUA +\$18

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

MAD CHEESEBURGER

8oz angus and wagyu beef, potato bun with melted havarti and american cheese, butter lettuce, onions, pickles, aioli and house-made fries

PULLED PORK CROISSANT

grilled croissant, pulled pork, onion, pickles, cucumber, cilantro, bbq sauce

AVOCADO TOAST

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

LOBSTER ROLL +\$12

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

SIDES \$12



PIQUILLO PEPPERS
oven-roasted

GRILLED VEGETABLES
seasonal

TRUFFLE FRIES

SHISHITO PEPPERS
sea salt



*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.

