



MAD

Mother's Day Brunch

STARTERS

choose one

PULPO A LA GALLEGA

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

TOMATO & BURRATA

cherry tomato, tomato jelly, olive oil caviar, burrata 1/2

JAMÓN IBÉRICO +\$25

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

ULTIMATE CROQUETAS

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

BRAVAS TOMAS

bar tomas-style potatoes, spicy oil, garlic aioli

GAMBAS AL AJILLO +\$5

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

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

ENTRÉES

choose one

STEAK & EGGS

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

MAD CHEESEBURGER

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

SHRIMP & PASTA FIDEUA +\$12

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

SCALLOPED POTATOES & EGGS

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

CANADIAN BACON & SPINACH

AVOCADO
SMOKED PAPRIKA & SPICY OIL

COCHINILLO IBÉRICO, SWEET CHILI & SERRANO PEPPERS / **+\$5**

SMOKED SALMON*
GRILLED ARCHITOKES & LEMON

SALMON

7oz grilled salmon, **choice of** oven-roasted vegetables or MAD Caesar Salad

PAELLA VALENCIA +\$12

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

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

BASQUE CHEESECAKE

light & fluffy cheesecake with apricot & lime compote

HUEVOS VOLADORES +\$5

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

TARTA SANTIAGO

traditional Spanish almond cake from Galicia



KIDS MENU \$18
ages 12 and below

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.

