



# MAD

## Mother's Day 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

#### 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**

#### ONION SOUP 🍴

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

#### GRILLED ARTICHOKEs 🍴

wood-fired baby artichoke hearts, romesco sauce

#### 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

#### GAMBAS AL AJILLO **+\$3**

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

### ENTRÉES

*choose one*

#### 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**

#### MAD CHEESEBURGER

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

#### 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

#### HUEVOS ROTOS

#### CON JAMÓN

two sunny side up eggs, french fries and jamón ibérico

#### SALMON **+\$8**

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

#### 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

#### PAELLA VALENCIA **+\$12**

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

### 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

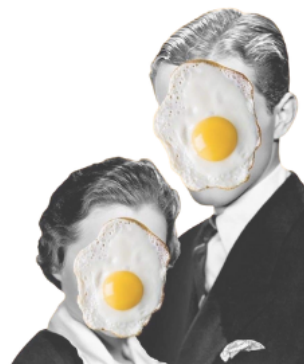
breaded beef tenderloin

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.