



MAD

Mother's Day Brunch



\$48 | 3 courses

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

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 **+\$16**

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

STARTERS & SOUPS

choose one

ULTIMATE CROQUETAS

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

ONION SOUP

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

GRILLED ARTICHOOKES

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

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

PAELLA VALENCIA **+\$16**

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

BRANZINO **+\$26**

7oz grilled branzino, seafood bomba rice, sweet peas

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 and lime compote

GYPSY ARM

sponge cake filled with whipped cream and caramelized custard

STRAWBERRY PARFAIT

strawberry parfait with raspberry, lime and almond sablé



KIDS MENU **\$18**

ages 12 and below

MILANESE & EGGS

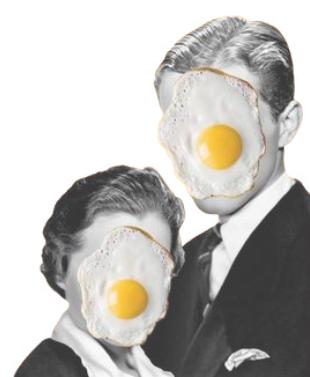
breaded beef tenderloin

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.